

# Holiday Cookies

Betty  
Crocker

Over **90** Recipes!

Most Requested  
Holiday Cookies

Gifts from the Heart

Brownies, Bars  
and More!

Left to right:  
Peppermint Candy  
Cookies, p. 81  
Snowman  
Cookies, p. 73  
Peppermint Banbon  
Brownies, p. 47

Reprinted from the Best-Selling Betty  
Crocker® Recipe Magazine Series

VOLUME 4, NUMBER 1  
DISPLAY UNTIL JANUARY 5, 2005

BettyCrocker.com



Betty  
Crocker®

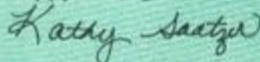
Dear Friends,

The magic of the holidays begins with that first batch of freshly baked homemade cookies. Whether you bake one batch or 20, inside you'll find more than 90 recipes—from the traditional holiday favorites to new ones just begging to be tasted.


Begin by browsing our tips, techniques and creative ideas for decorating, presenting and wrapping cookies. These delicious recipes include all-time favorites, extra-special cookies for the holiday cookie tray, mouthwatering bars and brownies, kid-pleasing treats for family traditions and great gift ideas for your family and friends.

So whether you're new to baking or have years of experience, let the holiday magic begin!

Happy baking,



Kathy Saatz  
Editor

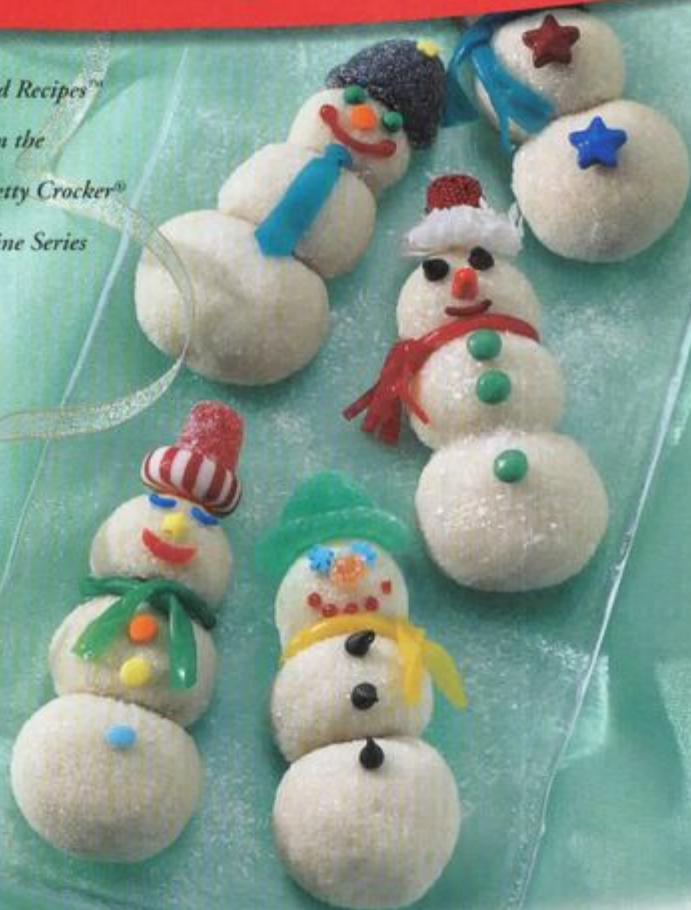


For some all-family  
fun, create  
these delightful  
Snowman Cookies, p. 73



# Holiday Cookies

*Most Requested Recipes™*  
*Reprinted from the*  
*Best-Selling Betty Crocker®*  
*Recipe Magazine Series*



- 4 Baking with Confidence
- 8 Most Requested Holiday Cookies
- 20 Extra-Special Cookies
- 44 Jingle Bars & Brownies
- 60 Fun Baking with Kids
- 76 Gifts from the Heart
- 92 Index
- 96 Nutrition Information



p. 63



p. 24



p. 70

# *Holiday Cookies*



p. 14



p. 46



p. 90

**Executive Editor**  
Sheila Burke

**Lead Editor**  
Kathy Saatzler

**Editors**  
Diane Carlson  
Karen Schiemo  
Jackie Shuehan

**Senior Food Editor**  
Andrea Bidwell, C.C.P.

**Recipe Testing**  
Betty Crocker Kitchens

**Design, Production**  
Knittig Design, Inc.

**Photography**  
General Mills Photo Studios

**Production Manager**  
Christine Gray

**Production**  
Schawk Minneapolis

**Circulation Manager**  
Mary Tzimokas

**Cover photo**  
Peppermint Bonbon Brownies, p. 47  
Snowmen Cookies, p. 73  
Peppermint Candy Cookies, p. 81

Betty Crocker Holiday Cookies™ is published by General Mills, Inc., Number One General Mills Boulevard, Minneapolis, MN 55426-1348. ®/™ The trademarks referred to herein are trademarks of General Mills, Inc. ©2004 by General Mills, Inc. All rights reserved. Reproduction of any part without written permission of the publisher is prohibited.

Printed in the U.S.A.

## Be a *Smart Cookie*

Follow these tips for successful baking for gifting, sharing or enjoying yourself.

### Cookie Dough

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months. Thaw just until soft enough to handle.
- There's no need for a whole sheet of disappointing cookies. Take a little extra time to bake a test cookie.
- Fix too-soft dough by refrigerating it or by adding additional flour, 1 tablespoon at a time, until dough is stiff enough to handle.
- Fix too-dry dough by mixing in 1 to 2 tablespoons milk until dough holds together.

### Cookie Sheets

- Cookie sheets must be at least 2 inches smaller than the inside of the oven so heat can circulate around them.
- Use shiny, heavy aluminum or gray, nonstick-coated cookie sheets for evenly browned cookies.
- Cool cookie sheets between batches; cookie dough placed on warm cookie sheets will spread.

### Cookie Baking

- Make all cookies on each cookie sheet the same size so they bake evenly. Using a #40 ice-cream scoop is an easy way to do it.
- Bake one cookie sheet at a time, using the middle oven rack.
- Grease cookie sheets only if a recipe specifies to; use shortening or cooking spray to grease. Regrease cookie sheets if cookies begin to stick during baking.
- Cooking parchment paper can replace greasing. Find it in grocery stores near the aluminum foil or in the baking ingredient aisle.

Tear off the length of paper you need to cover the cookie sheet, and place it curled side down. Just slide the baked cookies along with the parchment paper off the cookie sheet onto the cooling rack.



# Baking with Confidence



## 3 Easy Steps to Great Bars

Baking bars is an easy way to delight the sweet tooth in all of us! With just 3 easy steps, you can create pan after pan of picture-perfect bars.

### Step 1. Pick the Perfect Pan

- Use the exact size of pan called for in the recipe. Bars baked in pans that are too big can become hard and overcooked. If pans are too small, bars can be doughy in the center and hard around the edges.
- Shiny metal pans are the top choice because they reflect heat away from the bars, preventing the crust from getting too brown and hard. If you choose to use dark nonstick or glass baking pans, follow the manufacturer's directions. These pans absorb heat easily, so reduce the oven temperature by 25° or check for doneness 3 to 5 minutes before the minimum bake time given.

### Step 2. Lift Them Out

- For super quick cleanup and to cut bars evenly, line pans with aluminum foil. To line, turn the pan upside down. Tear off a piece of foil longer than the pan, and shape the foil around the pan; carefully remove foil and set aside. Flip pan over and gently fit shaped foil into the pan. When



bars are completely cool, just lift them out of the pan by the foil "handles," peel back the foil and cut the bars as directed.

### Step 3. Cut Them Up

- Be careful when cutting bars baked in nonstick pans, or you may scratch the surface. Try using a plastic knife to avoid this

problem. In fact, a plastic knife works best for cutting brownies and soft, sticky bars such as White Chocolate Lime Bars, p. 46.

- To help make cutting easier, we've created assorted grids showing how to cut bars into various sizes from a variety of pan sizes.

8" x 8" pan



16 Bars  
(4 rows x 4 rows)

9" x 9" pan



18 Bars  
(6 rows x 3 rows)

13" x 9" pan



24 Bars  
(6 rows x 4 rows)

15 1/2" x 10 1/2" x 1" pan



40 Bars  
(8 rows x 5 rows)

## One Roll, *Four Easy Shapes!*

With just one roll of dough, you can easily create by hand two of the following shapes: tree, bell, skate or mitten. Then just wrap, refrigerate, slice and bake. It's that easy, and no special equipment is required!

### Mix It!

Make the recipe for The Ultimate Refrigerator Cookie on page 13. One recipe makes enough dough to create two shapes, giving you about 6 dozen cookies.

### Shape It and Bake It!

Divide dough in half. Form each half into one of the following shapes. Wrap and refrigerate 2 hours or until firm (after wrapping, gently reshape if necessary). Heat oven to 375°. Cut into  $\frac{1}{8}$ -inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 4 to 6 minutes or until light brown. Cool slightly; remove from cookie sheet to cool rack to cool completely.



### Decorate It!

Decorate cookies as desired using frosting, colored sugars, colored gels, nonpareils or any type of decorative sprinkles.

### 1. Tree

Form dough into an 8-inch roll, then shape into a triangle, keeping roll 8 inches long.



### 2. Bell

Form dough into an 8-inch roll, then shape into a bell, keeping roll 8 inches long.



### 3. Skate

Form dough into a 6-inch roll, then shape into a boot, keeping roll 6 inches long. For skate blade, attach a miniature candy cane to bottom of each boot with frosting. Let frosting become firm.



### 4. Mitten

Form dough into an 8-inch roll, then shape into a mitten, keeping roll 8 inches long. Place the handle of a wooden spoon in the groove of dough between the thumb and hand portion of the mitten before refrigerating.





## 'Tis the Season for Giving Great Gifts

### The Clever Shopper

"Where did you ever find that?" Clever shoppers find unique plates, saucers, cups, napkins, containers and collectibles by leaving department stores behind. Instead, check garage sales and flea markets throughout the year. Clearance, dollar and discount stores are packed with inexpensive hidden treasures, and antique and consignment stores will tempt you with unique, one-of-a-kind gifts. And the best-kept secret of "clever shopping"? Never having to step foot into a crowded mall!

### Pack It & Wrap It!

These ideas for festive containers and wrappings are sure to add plenty of holiday smiles.

- Berry baskets (plastic or cardboard)
- Decorative cardboard boxes or unused take-out food containers
- Plastic or glass jars and canisters
- Transparent cellophane or plastic bags
- Cups and saucers or large goblets
- Small trays and baskets

For extra embellishment, adorn package tops or bows with items that go with the gift, such as pie servers, spreaders, nested

measuring cups, measuring spoons, candy thermometer, cookie cutters or recipe cards.

### Send Them Packing

To make sure your gifts arrive shipshape, here are some pointers:

- Wrap cookies in pairs, back to back. Brownies and bars are best uncut; just wrap the whole rectangle or square in plastic wrap.
- Rigid plastic containers and firm-sided cardboard boxes are excellent choices. Before adding treats, line the container with waxed paper, plastic wrap or aluminum foil.

- Fill each container until almost full, allowing space at the top to cushion with crumpled waxed paper, paper towels or packing peanuts to prevent shaking and breakage. Put top on container.

- Pack filled containers in a corrugated cardboard or fiberboard packing box. Cushion with bubble wrap, crumpled newspaper, shredded paper, plain popped popcorn or packing peanuts. Start by placing several inches of fill in the bottom of the packing box; add more between items so the containers won't get jostled during shipping.





Above, left to right: Gingerbread Cookies, p. 14; Gingersnaps, p. 11; Holiday Favorite Sugar Cookies, p. 10;  
Opposite page: Thumbprint Cookies, p. 10

# *Most Requested Holiday*



We've gathered a collection of holiday cookies that will bring back sweet thoughts of past celebrations. So, get ready to bake up a batch of memories with these festive cookie tray favorites.



*Cookies*



## Thumbprint Cookies

- ¼ cup packed brown sugar
- ¼ cup shortening
- ¼ cup butter or margarine, softened
- ½ teaspoon vanilla
- 1 egg, separated
- 1 cup Gold Medal® all-purpose flour
- ¼ teaspoon salt
- 1 cup finely chopped nuts
- About 6 tablespoons jelly or jam (any flavor)

- 1 Heat oven to 350°F. Beat brown sugar, shortening, butter, vanilla and egg yolk in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.
- 2 Shape dough into 1-inch balls. Beat egg white slightly with fork. Dip each ball into egg white; roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb or end of wooden spoon into center of each cookie to make indentation, but do not press all the way to the cookie sheet.
- 3 Bake about 10 minutes or until light brown. Quickly remake indentations with end of wooden spoon if necessary. Immediately remove from cookie sheet to wire rack. Fill each thumbprint with about ½ measuring teaspoon of the jelly.

About 3 dozen cookies

**1 Cookie:** Calories 75 (Calories from Fat 45); Fat 5g (Saturated 1g); Cholesterol 10mg; Sodium 30mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 1g

### Betty's Tip

Holiday cookie exchanges are fun for everyone. Cookies can be baked at each guest's home and decorated by the group during the party, or completed cookies can just be exchanged at the party!

## Holiday Favorite Sugar Cookies

- 1½ cups powdered sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 1 egg
- 2½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- White Glaze (below)
- Red and green colored sugars

- 1 Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.
- 2 Heat oven to 375°F. Roll half of dough at a time to ¼-inch thickness on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet.
- 3 Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.
- 4 Make White Glaze. Spread glaze over cookies. Sprinkle with red and green colored sugars. About 5 dozen 2- to 2½-inch cookies

### WHITE GLAZE

- 2 cups powdered sugar
- 2 tablespoons milk
- ¼ teaspoon almond extract

Mix all ingredients until smooth or desired spreading consistency. Add more milk, a few drops at a time, if necessary.

**1 Cookie:** Calories 60 (Calories from Fat 25); Fat 3g (Saturated 2g); Cholesterol 10mg; Sodium 40mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 1g



Russian Tea Cakes

## Gingersnaps

- 1 cup packed brown sugar
- $\frac{1}{4}$  cup shortening
- $\frac{1}{4}$  cup molasses
- 1 egg
- $2\frac{1}{4}$  cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground cloves
- $\frac{1}{4}$  teaspoon salt
- Granulated sugar

- 1 Heat oven to 375°F. Lightly grease cookie sheet with shortening. In large bowl, beat brown sugar, shortening, molasses and egg with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except granulated sugar.
- 2 Shape dough by rounded teaspoonfuls into balls. Dip tops into granulated sugar. On cookie sheet, place balls, sugared sides up, about 3 inches apart.
- 3 Bake 10 to 12 minutes or just until set. Immediately remove from cookie sheet to wire rack.

About 4 dozen cookies

**1 Cookie:** Calories 75 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 5mg; Sodium 70mg; Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

## Russian Tea Cakes

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 teaspoon vanilla
- $2\frac{1}{4}$  cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  cup finely chopped nuts
- $\frac{1}{4}$  teaspoon salt
- Additional powdered sugar

- 1 Heat oven to 400°F. In large bowl, stir butter,  $\frac{1}{2}$  cup powdered sugar and the vanilla until well mixed. Stir in flour, nuts and salt until dough holds together.
  - 2 Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.
  - 3 Bake 10 to 12 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. Cool 5 minutes.
  - 4 Place additional powdered sugar in small bowl. Roll warm cookies in powdered sugar; cool on wire rack 5 minutes. Roll in powdered sugar again.
- About 4 dozen cookies

**1 Cookie:** Calories 75 (Calories from Fat 45); Fat 5g (Saturated 2g); Cholesterol 10mg; Sodium 40mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 1g



## Buttery Spritz

- 1 cup butter, softened\*
- $\frac{1}{2}$  cup sugar
- $2\frac{1}{4}$  cups Gold Medal® all-purpose flour
- 1 teaspoon almond extract or vanilla
- $\frac{1}{2}$  teaspoon salt
- 1 egg
- Few drops red or green food color, if desired

- 1 Heat oven to 400°F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.
  - 2 Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Sprinkle with colored sugar or nonpareils before baking if desired.
  - 3 Bake 6 to 9 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack.
- About 5 dozen cookies*

\*We recommend not using margarine or vegetable oil spreads for this recipe.

**1 Cookie:** Calories 50 (Calories from Fat 25); Fat 3g (Saturated 2g); Cholesterol 10mg; Sodium 40mg; Carbohydrate 5g (Dietary Fiber 0g); Protein 1g

## Peanut Butter Chocolate Kisses

- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup packed brown sugar
- $\frac{1}{2}$  cup creamy peanut butter
- $\frac{1}{2}$  cup butter or margarine, softened
- 1 egg
- $1\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon baking powder
- Granulated sugar
- About 3 dozen milk chocolate kisses

- 1 Heat oven to 375°F. Beat  $\frac{1}{2}$  cup granulated sugar, the brown sugar, peanut butter, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.





*The Ultimate Refrigerator Cookie*

- 2 Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on ungreased cookie sheet.
- 3 Bake 8 to 10 minutes or until edges are light brown. Immediately press 1 chocolate kiss in center of each cookie. Remove from cookie sheet to wire rack.

*About 3 dozen cookies*

**1 Cookie:** Calories 115 (Calories from Fat 55); Fat 4g (Saturated 3g); Cholesterol 15mg; Sodium 75mg; Carbohydrate 14g (Dietary Fiber 1g); Protein 2g

## The Ultimate Refrigerator Cookie

- 1 cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 3 cups Gold Medal® all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- Decorator's Frosting (right), if desired

- 1 Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.
- 2 Divide dough in half. Shape each half into roll, about 2 inches in diameter and about 8 inches long. Wrap and refrigerate about 2 hours or until firm.
- 3 Heat oven to 375°F. Cut rolls into ½-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.
- 4 Make Decorator's Frosting. Frost cookies, and if desired, decorate with colored gels, sprinkles and sugars.

*About 6 dozen cookies*

### DECORATOR'S FROSTING

- 2 cups powdered sugar
- 2 tablespoons milk
- ½ teaspoon vanilla
- Food color, if desired

Mix all ingredients until smooth and spreadable.

**1 Cookie:** Calories 60 (Calories from Fat 25); Fat 3g (Saturated 2g); Cholesterol 10mg; Sodium 45mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 1g



Peppermint Snowball Cookies

## Gingerbread Cookies

- 1 cup packed brown sugar
- $\frac{1}{2}$  cup shortening
- $1\frac{1}{2}$  cups molasses
- $\frac{3}{4}$  cup cold water
- 7 cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- $\frac{1}{2}$  teaspoon salt

Decorator's Frosting (below), if desired

- 1 Beat brown sugar, shortening, molasses and water in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Cover and refrigerate at least 2 hours or until firm.
- 2 Heat oven to 350°F. Lightly grease cookie sheet with shortening. Roll  $\frac{1}{4}$  of dough at a time to  $\frac{1}{4}$ -inch thickness on floured surface. Cut into desired shapes. Place about 2 inches apart on cookie sheet.

- 3 Bake 10 to 12 minutes or until no indentation remains when touched. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 4 Make Decorator's Frosting. Decorate with frosting and if desired, colored sugars and candies. About 2½ dozen 2½-inch cookies.

### DECORATOR'S FROSTING

- 2 cups powdered sugar
- 2 tablespoons milk
- $\frac{1}{2}$  teaspoon vanilla
- Food color, if desired

Mix all ingredients until smooth and spreadable.

**1 Cookie:** Calories 200 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 0mg; Sodium 130mg; Carbohydrate 41g (Dietary Fiber 1g); Protein 3g

## Peppermint Snowball Cookies

- $\frac{1}{2}$  cup finely crushed round hard peppermint candies (about 24 candies)
- $\frac{1}{4}$  cup powdered sugar
- 1 cup butter or margarine, softened
- $\frac{3}{4}$  cup powdered sugar
- 1 teaspoon vanilla
- 2¼ cups Gold Medal® all-purpose flour
- $\frac{1}{4}$  teaspoon salt

- 1 Heat oven to 325°F. Mix  $\frac{1}{4}$  cup of the crushed candies and  $\frac{1}{4}$  cup powdered sugar; set aside. Beat butter,  $\frac{1}{2}$  cup powdered sugar, remaining  $\frac{1}{4}$  cup crushed candies and the vanilla in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.
  - 2 Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.
  - 3 Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet; roll in reserved candy mixture. Cool completely on wire rack. Roll in candy mixture again.
- 32 cookies

**1 Cookie:** Calories 105 (Calories from Fat 55); Fat 6g (Saturated 4g); Cholesterol 15mg; Sodium 40mg; Carbohydrate 12g (Dietary Fiber 0g); Protein 1g

## Chocolate Peanut Thumbprints

- ½ cup granulated sugar
- ½ cup butter or margarine, softened
- ½ teaspoon vanilla
- 2 ounces semisweet baking chocolate, melted and cooled
- 1 egg
- 1¼ cups Gold Medal® all-purpose flour
- ¼ teaspoon salt
- ½ cup creamy peanut butter
- ¼ cup powdered sugar
- 2 tablespoons chopped peanut brittle, if desired

**1** Heat oven to 375°F. Beat granulated sugar, butter, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

- 2** Shape dough by tablespoonfuls into balls. Place about 3 inches apart on ungreased cookie sheet. Press thumb or end of wooden spoon into center of each cookie to make indentation, but do not press all the way through.
- 3** Bake 8 to 10 minutes or until firm. Quickly remake indentations with end of wooden spoon if necessary. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 4** Mix peanut butter and powdered sugar. Fill each thumbprint with about 1 teaspoon peanut butter mixture or jelly. Sprinkle with peanut brittle.
- 2 dozen cookies*

**1 Cookie:** Calories 130 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 20mg; Sodium 80mg; Carbohydrate 13g (Dietary Fiber 1g); Protein 2g

*Chocolate Peanut Thumbprints*





## Chocolate Crinkles

- 1 cup granulated sugar
- 2 tablespoons butter or margarine, softened
- 1 teaspoon vanilla
- 2 ounces unsweetened baking chocolate, melted and cooled
- 2 eggs
- 1 cup Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup powdered sugar

- 1 Mix granulated sugar, butter, vanilla and chocolate in large bowl. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover and refrigerate at least 3 hours.
- 2 Heat oven to 350°F. Grease cookie sheet with shortening. Drop dough by teaspoonfuls into powdered sugar; roll around to coat. Shape into balls. Place about 2 inches apart on cookie sheet.
- 3 Bake 10 to 12 minutes or until almost no indentation remains when touched. Immediately remove from cookie sheet to wire rack.

About 3 dozen cookies

**1 Cookie:** Calories 60 (Calories from Fat 20); Fat 2g (Saturated 1g); Cholesterol 15mg; Sodium 40mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

Chocolate Crinkles



## Chocolate Linzer Cookies

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup sugar
- 1 teaspoon vanilla
- 2 eggs
- $2\frac{1}{2}$  cups Gold Medal® all-purpose flour
- 1 cup hazelnuts, toasted, skin removed and ground\*
- $1\frac{1}{2}$  teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  ounce semisweet baking chocolate, finely chopped
- $\frac{1}{2}$  cup raspberry jam
- 1 ounce semisweet baking chocolate, melted

- 1 Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).
- 2 Heat oven to 375°F. Roll  $\frac{1}{4}$  of dough at a time to  $\frac{1}{8}$ -inch thickness between sheets of waxed paper. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch cookie cutter (dip cutter into baking cocoa if desired). Cut small shape from center of some of the cookies if desired. Place on ungreased cookie sheet.
- 3 Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.
- 4 Spread about  $\frac{1}{2}$  teaspoon jam on bottom of whole cookies; top with cutout cookie or another whole cookie. Drizzle with melted chocolate. Let stand until chocolate is firm.

3 dozen sandwich cookies

\*To toast hazelnuts, bake uncovered in ungreased shallow pan in 350°F oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

**1 Cookie:** Calories 210 (Calories from Fat 130); Fat 15g (Saturated 6g); Cholesterol 45mg; Sodium 85mg; Carbohydrate 33g (Dietary Fiber 20g); Protein 3g





Cherry Blinks

## Cherry Blinks

- 1¼ cups wheat flake cereal
- ½ cup sugar
- ½ cup shortening
- 1 tablespoon plus 1½ teaspoons milk
- 1 teaspoon vanilla
- 1 egg
- 1 cup Gold Medal® all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup raisins
- ½ cup chopped nuts

About 36 candied or maraschino cherries

- 1 Heat oven to 375°F. Crush cereal; set aside. Mix sugar, shortening, milk, vanilla and egg in large bowl. Stir in flour, baking powder, baking soda and salt. Stir in raisins and nuts.
- 2 Drop dough by teaspoonfuls into crushed cereal; roll gently until completely coated. Place cookies about 2 inches apart on ungreased cookie sheet. Press cherry into each cookie.
- 3 Bake 10 to 12 minutes or just until set. Immediately remove from cookie sheet to wire rack.

About 3 dozen cookies

**1 Cookie:** Calories 70 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 5mg; Sodium 50mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

## White Chocolate Chunk Macadamia Cookies

- 1 cup packed brown sugar
- ½ cup granulated sugar
- ½ cup butter or margarine, softened
- ½ cup shortening
- 1 teaspoon vanilla
- 1 egg
- 2¼ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 package (6 ounces) white baking bars (white chocolate), cut into ¼- to ½-inch chunks
- 1 jar (3.25 ounces) macadamia nuts, coarsely chopped

- 1 Heat oven to 350°F. Beat sugars, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in baking bar chunks and nuts.
- 2 Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- 3 Bake 11 to 13 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. About 2½ dozen cookies.

**1 Cookie:** Calories 185 (Calories from Fat 100); Fat 11g (Saturated 4g); Cholesterol 15mg; Sodium 90mg; Carbohydrate 21g (Dietary Fiber 1g); Protein 2g



## Frosted Date Creams

- $\frac{3}{4}$  cup packed brown sugar
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg
- $1\frac{1}{4}$  cups Gold Medal® all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon baking powder
- 1 package (8 ounces) chopped dates
- $\frac{1}{2}$  cup chopped nuts
- Vanilla Glaze (below)

- 1 Heat oven to 400°F. Lightly grease cookie sheet. Beat brown sugar, butter, sour cream, vanilla and egg in large bowl with spoon. Stir in flour, baking soda and baking powder. Stir in dates and nuts.
- 2 Drop dough by teaspoonfuls onto cookie sheet. Bake about 10 minutes or until golden brown. Remove from cookie sheet to wire rack. Cool completely.
- 3 Make Vanilla Glaze. Spread glaze over cookies.

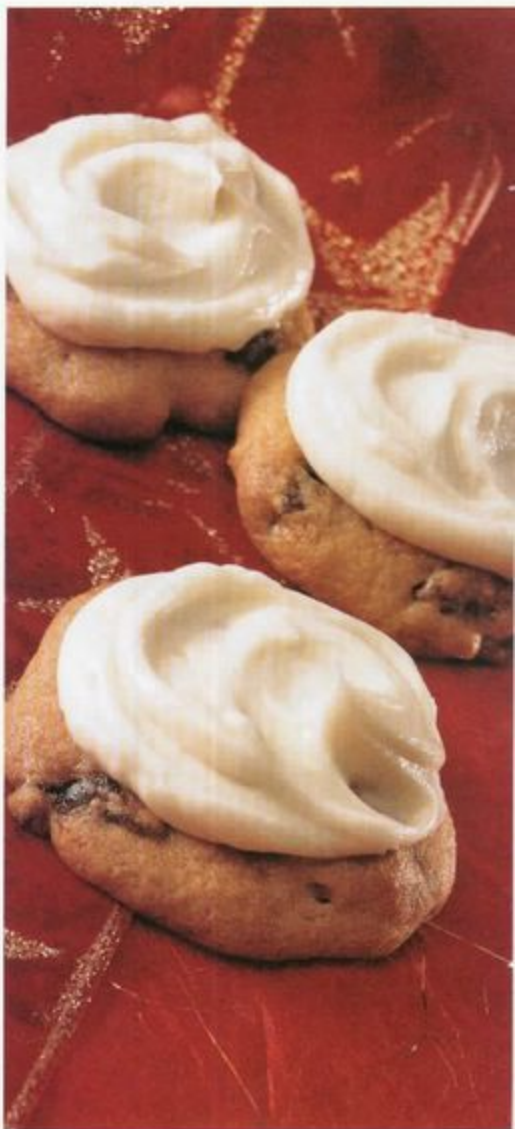
*About 4 dozen cookies*

### VANILLA GLAZE

- $\frac{1}{2}$  cup butter or margarine
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 3 to 4 tablespoons hot water

Melt butter in 2-quart saucepan over low heat. Stir in powdered sugar and vanilla until blended. Stir in water, 1 tablespoon at a time, until glaze is smooth and spreadable.

**1 Cookie:** Calories 105 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 15mg; Sodium 45mg; Carbohydrate 12g (Dietary Fiber 1g); Protein 1g




Frosted Date Creams



*Upper left: Holly Berry Cookies, p. 22; Lower right: Cranberry Orange Tea Cakes, p. 22; Opposite page: Pistachio Fudge Cups, p. 23*

## *Extra-Special Cookies*



Visions of sugarplums  
will dance in your head as  
you choose from this  
winter wonderland of  
show-stopping confections  
to complete your  
cookie tray.







Cranberry Orange Tea Cakes

## Cranberry Orange Tea Cakes

- ½ cup dried cranberries
- 1 teaspoon Gold Medal® all-purpose flour
- ¾ cup butter or margarine, softened
- ½ cup granulated sugar
- 1 egg
- 2 tablespoons sour cream
- 1 tablespoon grated orange peel
- ½ teaspoon orange extract
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup powdered sugar

- 1 Heat oven to 325°F. Toss cranberries and 1 teaspoon flour. Beat butter and granulated sugar in large bowl with electric mixer on medium speed, or mix with spoon. Beat in egg, sour cream, orange peel and orange extract. Beat in 2 cups flour, the baking soda and salt on low speed. Stir in cranberries.
- 2 Shape dough into 1-inch balls. Place 1 inch apart on ungreased cookie sheet. Bake 12 to 15 minutes or until bottoms are light golden. Immediately remove from cookie sheet to wire rack. Sprinkle tops with powdered sugar.

*About 3 dozen cookies*

**1 Cookie:** Calories 80 (Calories from Fat 35); Fat 4g (Saturated 1g); Cholesterol 15mg; Sodium 105mg; Carbohydrate 11g (Dietary Fiber 1g); Protein 1g

## Holly Berry Cookies

- 2 cups sugar
- 1 cup shortening
- ¾ cup butter or margarine, softened
- ½ teaspoon lemon extract
- 1 egg
- 3½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- Cream Cheese Spread (right)
- 1 tube (0.68 ounce) green decorating gel
- 1 pint (2 cups) raspberries

- 1 Heat oven to 375°F. Beat sugar, shortening, butter, extract and egg with electric mixer on medium speed. Stir in flour, baking powder and salt.
- 2 Roll half of dough at a time to ¼-inch thickness on lightly floured surface. Cut with 3-inch holly leaf-shaped or oval cookie cutter. Place 2 inches apart on ungreased cookie sheet.
- 3 Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.
- 4 Make Cream Cheese Spread. Spread over cookies. Starting at end of cookie, pipe lines of decorating gel crosswise ½ inch apart over cookie. Draw toothpick across lines to opposite end of cookie. Arrange raspberries on cookie for holly berries. Cover and refrigerate.

*About 3½ dozen cookies*

### Betty's Tip

For a flavorful holiday finish, drizzle melted white or dark chocolate over these sugared Cranberry Orange Tea Cakes.



### CREAM CHEESE SPREAD

- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{2}$  cup sugar
- 1 teaspoon vanilla

Mix all ingredients until smooth.

**1 Cookie:** Calories 245 (Calories from Fat 175); Fat 14g (Saturated 4g); Cholesterol 15mg; Sodium 120mg; Carbohydrate 29g (Dietary Fiber 1g); Protein 2g

## Pistachio Fudge Cups

- $\frac{1}{4}$  cup butter or margarine, softened
  - 1 package (3 ounces) cream cheese, softened
  - $\frac{3}{4}$  cup Gold Medal® all-purpose flour
  - $\frac{1}{4}$  cup powdered sugar
  - 2 tablespoons baking cocoa
  - $\frac{1}{2}$  teaspoon vanilla
- Pistachio Fudge Filling (right)

- Heat oven to 350°F. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Pistachio Fudge Filling.
  - Shape dough into 1-inch balls. Press each ball in bottom and up side of each of 24 ungreased small muffin cups,  $1\frac{1}{4}$ x1 inch. Make Pistachio Fudge Filling. Spoon about 2 teaspoons filling into each cup.
  - Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly. Cool slightly; carefully remove from muffin cups to wire rack.
- 2 dozen cookies

### PISTACHIO FUDGE FILLING

- $\frac{2}{3}$  cup granulated sugar
- $\frac{1}{2}$  cup chopped pistachio nuts
- $\frac{1}{2}$  cup baking cocoa
- 2 tablespoons butter or margarine, softened
- 1 egg

Mix all ingredients until smooth.

**1 Cookie:** Calories 115 (Calories from Fat 65); Fat 7g (Saturated 3g); Cholesterol 20mg; Sodium 60mg; Carbohydrate 12g (Dietary Fiber 1g); Protein 2g

Pistachio Fudge Cups



## Polka-Dot Truffles

- 6 ounces unsweetened baking chocolate, cut up
  - 2 tablespoons butter or margarine
  - $\frac{1}{2}$  cup half-and-half
  - $\frac{1}{2}$  cup powdered sugar
  - $\frac{1}{2}$  cup butter or margarine, softened
  - $\frac{3}{4}$  cup powdered sugar
  - 1 tablespoon vanilla
  - 1 ounce unsweetened baking chocolate, melted and cooled
  - $1\frac{1}{2}$  cups Gold Medal® all-purpose flour
  - $\frac{1}{8}$  teaspoon salt
  - White Truffle Icing (right)
  - Chocolate Truffle Icing (right)
- 1 Melt 6 ounces chocolate in heavy 2-quart saucepan over low heat, stirring frequently; remove from heat. Stir in 2 tablespoons butter, the half-and-half and  $\frac{1}{2}$  cup powdered sugar; cool.
  - 2 Shape mixture into 1-inch balls. Place on ungreased cookie sheet. Freeze uncovered about 30 minutes or until set.
  - 3 Heat oven to 350°F. Beat  $\frac{1}{2}$  cup butter,  $\frac{1}{4}$  cup powdered sugar, the vanilla and 1 ounce melted chocolate in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)

- 4 Mold portions of dough around frozen chocolate balls to form  $1\frac{1}{2}$ -inch balls. Place about 1 inch apart on ungreased cookie sheet.
- 5 Bake 12 to 15 minutes or until set. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 6 Make White Truffle and Chocolate Truffle Icings. Spoon white icing over tops of half of the cookies and chocolate icing over tops of remaining cookies; let icing spread over cookies. Stir enough powdered sugar into remaining icing until stiff enough to pipe. Place each in decorating bag or resealable plastic bag with small corner snipped off; pipe chocolate icing on white-iced cookies in polka-dot design. Pipe white icing on chocolate-iced cookies.

*About 2 dozen cookies*

### WHITE TRUFFLE ICING

- 1 cup powdered sugar
- About  $1\frac{1}{2}$  tablespoons milk

Mix all ingredients until smooth.

### CHOCOLATE TRUFFLE ICING

- 1 cup powdered sugar
- About 2 tablespoons milk
- 1 teaspoon vanilla
- 1 ounce unsweetened baking chocolate, melted and cooled

Mix all ingredients until smooth.

**1 Cookie:** Calories 190 (Calories from Fat 100); Fat 11g (Saturated 6g); Cholesterol 15mg; Sodium 50mg; Carbohydrate 23g (Dietary Fiber 2g); Protein 2g

Polka-Dot Truffles







Merry Cherry Fudgies

## Merry Cherry Fudgies

- $\frac{3}{4}$  cup butter or margarine, softened
- 1 package (3 ounces) cream cheese, softened
- $\frac{3}{4}$  cup Gold Medal® all-purpose flour
- $\frac{1}{4}$  cup powdered sugar
- 2 tablespoons baking cocoa
- $\frac{1}{2}$  teaspoon vanilla

Cherry Fudge Filling (right)

Cherry Glaze (right)

Red or green maraschino cherries, well drained and finely chopped, if desired

- 1 Heat oven to 350°F. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, powdered sugar, cocoa and vanilla.
- 2 Divide dough into 24 equal pieces. Press each piece in bottom and up side of each of 24 ungreased small muffin cups,  $1\frac{1}{4} \times 1$  inch, or line with foil or paper baking cups. Make Cherry Fudge Filling. Spoon about 2 teaspoons filling into each cup.
- 3 Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly. Cool 1 hour.

- 4 Loosen cookies from cups with tip of knife. Remove from pan to wire rack. Make Cherry Glaze. Drizzle glaze over cookies; sprinkle with chopped cherries.
- 2 dozen cookies

### CHERRY FUDGE FILLING

- $\frac{1}{2}$  cup sugar
- $\frac{1}{3}$  cup baking cocoa
- $\frac{1}{4}$  cup finely chopped red or green maraschino cherries, well drained
- 2 tablespoons butter or margarine, softened
- 1 egg

Mix all ingredients until smooth.

### CHERRY GLAZE

- $\frac{1}{2}$  cup powdered sugar
- 1 to 2 teaspoons red or green maraschino cherry juice

Mix all ingredients until smooth and spreadable.

**1 Cookie:** Calories 100 (Calories from Fat 45); Fat 5g (Saturated 3g); Cholesterol 20mg; Sodium 33mg; Carbohydrate 14g (Dietary Fiber 1g); Protein 1g



Chocolate Lover's Sugar Cookies

## Chocolate Lover's Sugar Cookies

- 1 cup sugar
- ½ cup butter or margarine, softened
- 1½ teaspoons vanilla
- 1 egg
- 1 package (3 ounces) cream cheese, softened
- 3 ounces semisweet or bittersweet baking chocolate, melted and cooled
- 2½ cups Gold Medal® all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 6 ounces vanilla-flavored candy coating (almond bark), melted
- 6 ounces chocolate-flavored candy coating (almond bark), melted

**1** Heat oven to 375°F. Beat sugar, butter, vanilla, egg, cream cheese and chocolate in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in flour, baking powder and salt.

- 2** Roll half of dough at a time to ¼-inch thickness on lightly floured cloth-covered surface with cloth-covered rolling pin. Cut into desired shapes with 2½-inch cookie cutters (dip cutters into baking cocoa if desired). Place about 1 inch apart on ungreased cookie sheet.
- 3** Bake 8 to 10 minutes or until dry and set. Remove from cookie sheet to wire rack. Cool completely.
- 4** Dip half of each cookie into melted vanilla coating; drop small dots of melted chocolate coating on soft vanilla coating. Drag toothpick through coatings for marbled design. Place on waxed paper. Let stand about 10 minutes or until coating is firm.

*About 6 dozen cookies*

**1 Cookie:** Calories 80 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 10mg; Sodium 35mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

## Espresso Thumbprint Cookies

- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg
- $1\frac{1}{4}$  cups Gold Medal® all-purpose flour
- 3 tablespoons baking cocoa
- $\frac{1}{4}$  teaspoon salt
- Espresso Filling (right)
- Candy sprinkles or crushed hard peppermint candies, if desired

- 1 Heat oven to 350°F. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa and salt.
- 2 Shape dough by rounded teaspoonfuls into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press thumb or end of wooden spoon into center of each cookie to make indentation, but do not press all the way to the cookie sheet.

3 Bake 7 to 11 minutes or until edges are firm. Quickly remake indentations with end of wooden spoon if necessary. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

- 4 Meanwhile, make Espresso Filling. Spoon rounded  $\frac{1}{2}$  teaspoon filling into indentation in each cookie. Top with candy sprinkles.

*About 3½ dozen cookies*

### ESPRESSO FILLING

- $\frac{1}{4}$  cup whipping (heavy) cream
- 2 teaspoons instant espresso coffee (dry)
- 1 cup milk chocolate chips (from 11½-ounce bag)
- 1 tablespoon coffee-flavored liqueur, if desired

Mix whipping cream and instant coffee in 1-quart saucepan. Heat over medium heat, stirring occasionally, until steaming and coffee is dissolved. Remove from heat; stir in chocolate chips until melted. Stir in liqueur. Cool about 10 minutes or until thickened.

**1 Cookie:** Calories 90 (Calories from Fat 45); Fat 5g (Saturated 3g); Cholesterol 15mg; Sodium 40mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

Espresso Thumbprint Cookies





## Chocolate Mint Cookies

- 1 cup sugar
- ½ cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2 ounces unsweetened baking chocolate, melted and cooled
- 1 cup Gold Medal® all-purpose flour
- ½ teaspoon salt
- Peppermint Frosting (right)
- ¼ cup butter or margarine
- 2 tablespoons corn syrup
- 1 bag (6 ounces) semisweet chocolate chips (1 cup)
- Crushed round hard peppermint candies, if desired

- 1 Heat oven to 375°F. Beat sugar, ½ cup butter, the vanilla, egg and unsweetened chocolate in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

- 2 Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press each with greased bottom of drinking glass dipped into sugar until about ¼ inch thick.

- 3 Bake about 8 minutes or until set. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

- 4 Make Peppermint Frosting. Spread frosting over each cookie to within ¼ inch of edge. Melt ¼ cup butter, the corn syrup and chocolate chips over low heat, stirring constantly, until smooth. Spoon or drizzle mixture over each cookie; sprinkle with crushed candies.

*About 3 dozen cookies*

### PEPPERMINT FROSTING

- 2½ cups powdered sugar
- ¼ cup butter or margarine, softened
- 3 tablespoons milk
- ½ teaspoon peppermint extract

Mix all ingredients until smooth and spreadable.

**1 Cookie:** Calories 155 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 20mg; Sodium 70mg; Carbohydrate 21g (Dietary Fiber 1g); Protein 1g

*Chocolate Mint Cookies*





Chocolate Hazelnut Corners

## Chocolate Hazelnut Corners

- 1 cup powdered sugar
  - 1 cup butter or margarine, softened
  - 1 teaspoon vanilla
  - 1 egg
  - 2½ cups Gold Medal® all-purpose flour
  - ½ teaspoon salt
  - 3 tablespoons baking cocoa
  - 3 tablespoons coarsely ground hazelnuts
  - ¼ cup semisweet chocolate chips, melted
  - ¼ cup finely chopped hazelnuts
- 1 Mix powdered sugar, butter, vanilla and egg in medium bowl with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa into one half of dough; stir ground hazelnuts into other half of dough.

- 2 Roll half of each dough into 11x7-inch rectangle on waxed paper. Place hazelnut dough on cocoa dough; peel off waxed paper. Roll doughs together to 3/16-inch thickness. Roll up rectangle tightly, beginning at 11-inch side, using waxed paper to help lift. Pinch edge of dough into roll to seal. Wrap and refrigerate at least 4 hours or until firm. Repeat with remaining dough.
- 3 Heat oven to 375°F. Cut rolls into ¼-inch slices. Cut each slice into fourths. Place pieces 1 inch apart on ungreased cookie sheet. Bake 5 to 6 minutes or until set. Immediately remove from cookie sheet to wire rack. Cool completely.
- 4 Dip curved edge of each cookie into melted chocolate, then dip into chopped hazelnuts. Place on waxed paper until chocolate is firm. Store tightly covered or freeze.

*About 17 dozen cookies*

**1 Cookie:** Calories 210 (Calories from Fat 100); Fat 1g (Saturated ½g); Cholesterol 5mg; Sodium 10mg; Carbohydrate 2g (Dietary Fiber 0g); Protein 0g

## Chocolate-Dipped Meringue Kisses

- 1 cup Gold Medal® all-purpose flour
- ¼ cup sugar
- ⅛ teaspoon salt
- 6 tablespoons butter or margarine, softened
- 1 egg, separated
- ¼ teaspoon cream of tartar
- ¼ cup sugar

### Chocolate Coating (below)

- 1 Heat oven to 300°F. Beat flour, ¼ cup sugar, the salt, butter and egg yolk in medium bowl with electric mixer on medium speed.
- 2 Shape dough into ½- to ¾-inch balls. Place about 1 inch apart on ungreased cookie sheet. (Balls are tiny; cookies do not spread.) Dip greased bottom of glass into sugar; press on balls until about ¼ inch thick.
- 3 Beat egg white and cream of tartar in medium bowl with electric mixer on high speed until foamy. Beat in ¼ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy.
- 4 Spoon meringue into decorating bag fitted with ½-inch plain tip. Pipe ¾- to 1-inch kiss onto each cookie by squeezing bag, then pulling bag straight up to make curled tip on each kiss.
- 5 Bake 7 to 9 minutes or until meringue is set and light golden brown. Remove from cookie sheet to wire rack. Cool completely.
- 6 Make Chocolate Coating. Dip base of each cookie into chocolate to just above bottom of meringue. Let stand on waxed paper until set.

*About 4½ dozen cookies*

### CHOCOLATE COATING

- 1 cup semisweet chocolate chips
- 2 teaspoons shortening

Heat ingredients over low heat, stirring constantly, until melted and smooth.

**1 Cookie:** Calories 55 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 5mg; Sodium 15mg; Carbohydrate 6g (Dietary Fiber 0g); Protein 1g

## Caramel Pecan Snappers

- ¾ cup sugar
- ¼ cup shortening
- ¼ cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 1¼ cups Gold Medal® all-purpose flour
- ¼ teaspoon cream of tartar
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup chopped pecans
- 36 caramels, unwrapped
- 2 tablespoons milk
- 1 package (6 ounces) semisweet chocolate chips (1 cup), melted and cooled

- 1 Heat oven to 350°F. Beat sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.
  - 2 Shape dough into 1-inch balls. Place 3 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press slightly on dough. Press 1 teaspoon pecans onto each cookie.
  - 3 Bake 9 to 10 minutes or until set but not brown. Cool slightly; remove from cookie sheet to wire rack.
  - 4 Place caramels and milk in small microwavable bowl. Microwave uncovered on High 2 to 3 minutes, stirring every minute, until smooth. Spoon caramel over cookies; top with chocolate. Cool completely.
- 3 dozen cookies*

**1 Cookie:** Calories 145 (Calories from Fat 65); Fat 3g (Saturated 2g); Cholesterol 5mg; Sodium 55mg; Carbohydrate 19g (Dietary Fiber 1g); Protein 2g







Orange Dream Tarts

## Orange Dream Tarts

### Tart Pastry (right)

- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{4}$  cup sugar
- 3 tablespoons Gold Medal® all-purpose flour
- 1 egg yolk
- $\frac{1}{2}$  teaspoon grated orange peel
- 2 teaspoons orange juice
- $\frac{1}{4}$  cup flaked coconut

Citrus peel cutouts, if desired

- 1 Heat oven to 375°F. Make Tart Pastry. Divide dough into 24 equal pieces. Press each piece in bottom and up side of each of 24 ungreased small muffin cups,  $1\frac{1}{4} \times 1$  inch, or line with paper baking cups.
- 2 Mix cream cheese, sugar, flour, egg yolk, orange peel and orange juice. Spoon slightly less than 1 tablespoon mixture into each cup. Sprinkle with coconut.

- 3 Bake 15 to 20 minutes until pastry is light brown around edges and filling is set. Cool slightly; loosen from cups with tip of knife. Remove from pan to wire rack. Cool completely. Top with citrus peel just before serving. Store covered in refrigerator.

2 dozen cookies

### TART PASTRY

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup sugar
- 3 tablespoons milk
- $\frac{1}{4}$  teaspoon vanilla
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups Gold Medal® all-purpose flour

Mix butter, sugar, milk, vanilla and salt in medium bowl with spoon. Stir in flour.

**1 Cookie:** Calories 130 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 30mg; Sodium 55mg; Carbohydrate 12g (Dietary Fiber 0g); Protein 2g

## Apricot Pinwheels

- 1 package (8 ounces) cream cheese, softened
- 1 cup butter or margarine, softened
- $\frac{1}{4}$  cup sugar
- 1 teaspoon vanilla
- $2\frac{1}{4}$  cups Gold Medal® all-purpose flour
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup apricot jam or preserves
- $\frac{1}{2}$  cup finely chopped hazelnuts (filberts)

- 1 Beat cream cheese, butter, sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon, until light and fluffy. Stir in flour and salt. Divide dough in half; cover and refrigerate about 1 hour or until firm.
  - 2 Heat oven to 350°F. Lightly grease cookie sheet with shortening. Roll half of dough at a time into 15x10-inch rectangle on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut rectangle into 24 squares, 6 rows by 4 rows. Use metal spatula to place squares 1 inch apart on cookie sheet.
  - 3 Spread each square with about  $\frac{1}{2}$  teaspoon jam. On each square, cut from each corner to  $\frac{1}{2}$  inch from center. Bring every other point to center and press together to form pinwheel. Sprinkle each with hazelnuts.
  - 4 Bake 12 to 14 minutes or until lightly browned. Immediately remove from cookie sheet to wire rack. Cool completely.
- 4 dozen cookies

**1 Cookie:** Calories 90 (Calories from Fat 55); Fat 4g (Saturated 3g); Cholesterol 15mg; Sodium 45mg; Carbohydrate 1g (Dietary Fiber 0g); Protein 1g



Apricot Pinwheels





## Orange-Frosted Cranberry Cookies

- 1 cup granulated sugar
- ½ cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon grated orange peel
- 2 tablespoons orange juice
- 1 egg
- 2½ cups Gold Medal® all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 cups coarsely chopped fresh or frozen cranberries
- ½ cup chopped nuts, if desired
- Orange Frosting (below)

- 1 Heat oven to 375°F. Beat sugars, butter, orange peel, orange juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and nuts.
- 2 Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- 3 Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.
- 4 Make Orange Frosting. Spread frosting over cookies.

*About 4 dozen cookies*

### ORANGE FROSTING

- 1½ cups powdered sugar
- ½ teaspoon grated orange peel
- 2 to 3 tablespoons orange juice

Mix all ingredients until smooth and spreadable.

**1 Cookie:** Calories 105 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 19mg; Sodium 65mg; Carbohydrate 16g (Dietary Fiber 0g); Protein 1g



Poinsettia Blossoms

## Poinsettia Blossoms

- ¼ cup butter or margarine, softened
- ½ cup sugar
- 1 teaspoon vanilla
- 30 drops red food color
- 1 egg
- 1 package (3 ounces) cream cheese, softened
- 2 cups Gold Medal® all-purpose flour
- Red sugar, if desired
- About 3 dozen yellow candy-coated chocolate candies or other small yellow candies

**1** Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.

**2** Shape dough into 1¼-inch balls; roll in red sugar. Cover and refrigerate 1 hour.

**3** Heat oven to 375°F. Place balls about 2 inches apart on ungreased cookie sheet. Make 6 cuts with sharp knife in top of each ball about three-fourths of the way through to make 6 wedges. Spread wedges apart very slightly to form flower petals (cookies will separate and flatten as they bake).

**4** Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 candy in center of each cookie. Carefully remove from cookie sheet to wire rack.

*About 3 dozen cookies*

**1 Cookie:** Calories 85 (Calories from Fat 45); Fat 5g (Saturated 3g); Cholesterol 20mg; Sodium 35mg; Carbohydrate 9g (Dietary Fiber 0g); Protein 1g



Christmas Cookie Packages

## Christmas Cookie Packages

- 1½ cups powdered sugar
  - 1 cup butter or margarine, softened
  - 1 teaspoon vanilla
  - ½ teaspoon almond extract
  - 1 egg
  - 2½ cups Gold Medal® all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon cream of tartar
  - 1 tub Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting
  - Food colors, if desired
  - 1 to 2 Betty Crocker® Fruit Roll-Ups® chewy fruit snack rolls (any flavor)
  - Red cinnamon candies or candy sprinkles, if desired
- 1** Mix powdered sugar, butter, vanilla, almond extract and egg in large bowl with spoon. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

- 2** Heat oven to 375°F. Lightly grease cookie sheet with shortening. Divide dough in half. Roll half of dough at a time to ¼-inch thickness on lightly floured surface. Cut into 2-inch squares. Place on cookie sheet.
- 3** Bake 7 to 8 minutes or until edges are light brown. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 4** Tint frosting with food colors to make desired colors. Frost cookies. Cut fruit snack roll into thin strips for ribbon. For bow, cut strip of fruit snack roll and cut notch in both ends; form bow shape. Use smaller piece of snack roll to wrap around bow to form knot. Place ribbons and bows on cookies. Decorate with candies.

*About 5 dozen cookies*

**1 Cookie:** Calories 100 (Calories from Fat 35); Fat 4g (Saturated 3g); Cholesterol 10mg; Sodium 45mg; Carbohydrate 15g (Dietary Fiber 0g); Protein 1g



## Peppermint Cream Sandwich Cookies

- 2 cups Gold Medal® all-purpose flour
- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup whipping (heavy) cream
- Green or red colored sugar or coarse sugar crystals (decorating sugar)
- Peppermint Cream (right)

- 1 Mix flour, butter and whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.
- 2 Heat oven to 375°F. Roll  $\frac{1}{2}$  of dough at a time to  $\frac{1}{8}$ -inch thickness on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into desired shapes with  $\frac{1}{2}$ - to 2½-inch cookie cutters. Generously cover large piece of waxed paper with sugar. Transfer cutouts to waxed paper, using pancake turner. Turn each cutout to coat both sides. Place about 1½ inches apart on ungreased cookie sheet. Prick each cutout with fork about 4 times.

- 3 Bake 7 to 9 minutes or just until set but not brown. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

- 4 Make Peppermint Cream. Spread cream between bottoms of pairs of cookies.

About 5 dozen 1½-inch sandwich cookies

### PEPPERMINT CREAM

- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{4}$  cup butter or margarine, softened
- 1 teaspoon peppermint extract
- Green or red food color, if desired

Mix all ingredients until smooth. Add a few drops water if necessary. Tint the Peppermint Cream with a few drops of green or red food color.

**1 Cookie:** Calories 65 (Calories from Fat 35); Fat 4g (Saturated 3g); Cholesterol 10mg; Sodium 25mg; Carbohydrate 6g (Dietary Fiber 0g); Protein 1g

Peppermint Cream Sandwich Cookies



## Holiday Package Cookies

- 1 cup sugar
  - ½ cup butter or margarine, softened
  - ½ cup shortening
  - 1 egg
  - 2½ cups Gold Medal® all-purpose flour
  - 1 teaspoon baking powder
  - ¼ teaspoon salt
  - 3 dozen foil-wrapped rectangular chocolate mints, unwrapped
- Decorating icings (any color from 4.25-ounce tubes), if desired

**1** Beat sugar, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

**2** Heat oven to 400°F. Roll half of dough into 13x9-inch rectangle on lightly floured surface. Place mints on dough, forming 6 uniform rows of 6. Roll remaining dough into 13x9-inch rectangle on floured waxed paper. Place over mint-covered dough. Cut dough between mints with pastry wheel or knife; press edges of each "package" with fingers or fork to seal. Place 2 inches apart on ungreased cookie sheet.

**3** Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Decorate tops of each package with icings to form ribbon and bow.

*3 dozen cookies*

**1 Cookie:** Calories 125 (Calories from Fat 65); Fat 7g (Saturated 3g); Cholesterol 11mg; Sodium 30mg; Carbohydrate 15g (Dietary Fiber 1g); Protein 1g

*Holiday Package Cookies*



## Cranberry Orange Biscotti

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup vegetable oil
- 1 tablespoon grated orange peel
- $1\frac{1}{2}$  teaspoons vanilla
- 2 eggs
- $2\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  cup dried cranberries, coarsely chopped
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt

- 1 Heat oven to 350°F. Mix sugar, oil, orange peel, vanilla and eggs in large bowl with spoon. Stir in remaining ingredients.
  - 2 Place dough on lightly floured surface. Knead until smooth. Shape dough into two 10x3-inch rectangles. Place about 2 inches apart on ungreased cookie sheet.
  - 3 Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut rectangles crosswise into  $\frac{1}{2}$ -inch slices. Turn slices cut sides down on cookie sheet.
  - 4 Bake about 15 minutes, turning once, until crisp and light brown. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 40 cookies

**1 Cookie:** Calories 75 (Calories from Fat 25); Fat 3g (Saturated 0g); Cholesterol 10mg; Sodium 40mg; Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

### Betty's Tip

Tuck biscotti into coffee mugs, goblets or wine glasses, to give as gifts.



Cranberry Orange Biscotti





Cappuccino Pistachio Shortbread

## Cappuccino Pistachio Shortbread

- 3 tablespoons cappuccino-flavored instant coffee mix
- 1 tablespoon water
- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup powdered sugar
- $1\frac{3}{4}$  cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  cup chopped pistachio nuts
- $\frac{1}{2}$  cup white baking chips
- 1 teaspoon shortening

- 1 Heat oven to 350°F. Dissolve coffee in water in medium bowl. Stir in butter and powdered sugar. Stir in flour and  $\frac{1}{2}$  cup of the nuts, using hands if necessary, until stiff dough forms.
- 2 Divide dough in half. Shape each half into a ball. Pat each ball into 6-inch round, about  $\frac{1}{2}$  inch thick, on lightly floured surface. Cut each round into 16 wedges. Arrange wedges about  $\frac{1}{2}$  inch apart with pointed ends toward center on ungreased cookie sheet.

- 3 Bake 12 to 15 minutes or until golden brown. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
  - 4 Place remaining  $\frac{1}{4}$  cup nuts in small dish. Place white baking chips and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth and is thin enough to drizzle. Dip 1 edge of each cookie into melted mixture, then into nuts. Place on waxed paper until coating is firm.
- 32 cookies

**1 Cookie:** Calories 105 (Calories from Fat 65); Fat 7g (Saturated 3g); Cholesterol 10mg; Sodium 55mg; Carbohydrate 10g (Dietary Fiber 1g); Protein 1g

### Betty's Tip

Pistachio nuts not only add texture but also add a hint of green color to this shortbread.



## Ginger-Cranberry Shortbread Wedges

- $\frac{2}{3}$  cup butter or margarine, softened
- $\frac{1}{3}$  cup powdered sugar
- 3 tablespoons finely chopped crystallized ginger
- $1\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{1}{2}$  cup dried cranberries, chopped
- 2 teaspoons granulated sugar

- 1 Heat oven to 350°F. Mix butter, powdered sugar and ginger in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cranberries.
  - 2 Pat dough into 9-inch circle on ungreased cookie sheet. Sprinkle with granulated sugar.
  - 3 Bake about 20 minutes or until golden brown. Cool 10 minutes on cookie sheet on wire rack. Cut into 16 wedges.
- 16 cookies

**1 Cookie:** Calories 135 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 20mg; Sodium 60mg; Carbohydrate 16g (Dietary Fiber 1g); Protein 1g

## Krumkake

- 1 cup sugar
- $\frac{3}{4}$  cup Gold Medal® all-purpose flour
- $\frac{1}{2}$  cup butter or margarine, melted
- $\frac{1}{3}$  cup whipping (heavy) cream
- 1 teaspoon vanilla
- 2 teaspoons cornstarch
- 4 eggs

- 1 Beat all ingredients with spoon until smooth. Heat krumkake iron over small electric or gas burner on medium-high heat until hot (grease lightly if necessary).
- 2 Pour scant tablespoon batter onto iron; close gently. Heat each side about 15 seconds or until light golden brown. Keep iron over heat at all times. Carefully remove cookie. Immediately roll around cone-shape roller. Remove roller when cookie is set. Cool on wire rack.

About 4 dozen cookies

**1 Cookie:** Calories 55 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 20mg; Sodium 30mg; Carbohydrate 6g (Dietary Fiber 0g); Protein 1g



Ginger-Cranberry Shortbread Wedges

## Rosettes

- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 1 egg
- ½ cup Gold Medal® all-purpose flour
- ½ cup water or milk
- 1 tablespoon vegetable oil
- Vegetable oil
- Rosette Glaze (below) or powdered sugar

- 1 Beat granulated sugar, salt and egg in deep 1½-quart bowl with electric mixer on medium speed. Beat in flour, water and 1 tablespoon oil until smooth. Heat oil (2 to 3 inches) in 3-quart saucepan over medium-high heat to 400°F.
- 2 Heat rosette iron before making each cookie by placing in hot oil 1 minute. Tap excess oil from iron onto paper towel. Dip hot iron into batter just to top edge (do not go over top). Fry about 30 seconds or until golden brown. Immediately remove rosette. Invert onto paper towel to cool.
- 3 Just before serving, make Rosette Glaze. Dip cookies in glaze or sprinkle with powdered sugar.

*About 4 dozen cookies*

### ROSETTE GLAZE

- 1½ cups powdered sugar
- 3 tablespoons milk
- ½ teaspoon grated orange or lemon peel or ½ teaspoon vanilla or ¼ teaspoon almond extract
- Food color, if desired

Mix all ingredients until smooth.

**1 Cookie:** Calories 60 (Calories from Fat 20); Fat 2g (Saturated 0g); Cholesterol 10mg; Sodium 50mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

## Springerle

- 1 cup sugar
- 2 eggs
- 2 cups Gold Medal® all-purpose flour
- 2 teaspoons anise seed

- 1 Heat oven to 325°F. Beat sugar and eggs with electric mixer on medium speed about 5 minutes or until thick and lemon colored. Stir in flour and anise seed.
- 2 Roll half of dough at a time to ¼-inch thickness on floured cloth-covered surface. Roll well-floured springerle rolling pin over dough to emboss with designs. Cut out cookies around designs. Place about 1 inch apart on ungreased cookie sheet.
- 3 Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

*About 3 dozen cookies*

**1 Cookie:** Calories 50 (Calories from Fat 0); Fat 0g (Saturated 0g); Cholesterol 10mg; Sodium 5mg; Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

## Pizzelles

- 2 cups Gold Medal® all-purpose flour
- 1 cup sugar
- ¾ cup butter or margarine, melted and cooled
- 1 tablespoon anise extract or vanilla
- 4 eggs, slightly beaten

- 1 Heat pizzelle iron according to manufacturer's directions. Mix all ingredients in medium bowl.
- 2 Drop 1 tablespoon batter onto heated pizzelle iron; close. Cook about 30 seconds or until golden brown. Carefully remove pizzelle from iron. Cool on wire rack. Repeat for each cookie.

*About 3½ dozen cookies*

**1 Cookie:** Calories 75 (Calories from Fat 35); Fat 4g (Saturated 1g); Cholesterol 20mg; Sodium 45mg; Carbohydrate 9g (Dietary Fiber 0g); Protein 1g





Marzipan Cookies

## Marzipan Cookies

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup sugar
- 2 $\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{1}{2}$  to 1 teaspoon almond extract
- Food colors

- 1 Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and almond extract until mixture resembles coarse crumbs.
- 2 Divide dough into 3 equal parts. Tint and shape dough as directed below. (Work with 1 part of dough at a time, keeping remaining dough refrigerated.) Place shaped cookies on ungreased cookie sheet. Cover and refrigerate at least 30 minutes.
- 3 Heat oven to 300°F. Bake about 30 minutes or until set but not brown. Remove from cookie sheet to wire rack.

*About 4 dozen cookies*

**APPLES:** Mix red or green food color into part of dough. Shape into small balls. Insert small piece of cinnamon stick in top of each for stem end and whole clove in bottom of each for blossom end. Dilute red or green food color with water; brush over apples.

**APRICOTS:** Mix red and yellow food colors into part of dough. Shape into small balls. Make crease down 1 side of each with toothpick. Insert whole clove in each for stem end. Dilute red food color with water; brush over apricots.

**BANANAS:** Mix yellow food color into part of dough. Shape into 3-inch rolls, tapering ends to look like bananas. Slightly flatten sides of each; curve each slightly. Paint on markings with mixture of red, yellow and blue food colors diluted with water.

**ORANGES:** Mix red and yellow food colors into part of dough. Shape into small balls. Insert whole clove in each for blossom end. Prick balls with blunt end of toothpick to look like orange peel.

**PEARS:** Mix yellow food color into part of dough. Shape into small balls, then into cone shapes, rounding narrow end of each. Insert small piece of cinnamon stick in narrow end for stem. Dilute red food color with water; brush on "cheeks" of pears.

**STRAWBERRIES:** Mix red food color into part of dough. Shape into small balls, then into heart shapes, about  $\frac{3}{4}$  inch high. Prick with blunt end of toothpick for texture. Roll in red sugar. Insert small piece of green-colored toothpick or green dough into top of each for stem.

**1 Cookie:** Calories 70 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 10mg; Sodium 25mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 1g



*Upper left: Irish Cream Bars, p. 46; Lower right: White Chocolate Lime Bars, p. 46; Opposite page: Peppermint Bonbon Brownies, p. 47*

## *Jingle Bars & Brownies*

Delight in these deliciously  
easy holiday treats perfect  
for every sweet tooth!

Choose your favorites,  
then bake with confidence  
and celebrate the sweet  
aromas and flavors of  
the holidays.





## Irish Cream Bars

- ¾ cup Gold Medal® all-purpose flour
- ½ cup butter or margarine, softened
- ¼ cup powdered sugar
- 2 tablespoons baking cocoa
- ¾ cup sour cream
- ½ cup granulated sugar
- ½ cup Irish cream liqueur
- 1 tablespoon Gold Medal® all-purpose flour
- 1 teaspoon vanilla
- 1 egg
- ½ cup whipping (heavy) cream
- Chocolate sprinkles, if desired

- 1 Heat oven to 350°F. Mix ¾ cup flour, the butter, powdered sugar and cocoa with spoon until soft dough forms. Press in ungreased 8- or 9-inch square pan. Bake 10 minutes.
- 2 Beat remaining ingredients except whipping cream and chocolate sprinkles with wire whisk in medium bowl until blended. Pour over baked layer. Bake 15 to 20 minutes or until filling is set. Cool slightly; refrigerate at least 2 hours before cutting.
- 3 For bars, cut into 6 rows by 4 rows. Beat whipping cream in chilled small bowl with electric mixer on high speed until stiff peaks form. Spoon whipped cream into pastry bag fitted with medium writing or star tip. Pipe dollop of cream onto each bar. Top with chocolate sprinkles. Store covered in refrigerator up to 48 hours.

24 bars

**1 Bar:** Calories 105 (Calories from Fat 65); Fat 7g (Saturated 4g); Cholesterol 30mg; Sodium 30mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

## White Chocolate Lime Bars

- ¾ cup Gold Medal® all-purpose flour
- ¼ cup sugar
- ¼ cup butter or margarine, softened
- ¼ cup finely chopped pecans
- ¼ teaspoon salt
- 1 egg yolk
- 1 cup sugar
- 1 tablespoon Gold Medal® all-purpose flour
- 2 teaspoons grated lime peel
- 3 tablespoons lime juice
- 3 eggs
- Several drops green food color
- White Chocolate Glaze (below)
- Raspberries or maraschino cherries, if desired

- 1 Heat oven to 350°F. Mix ¾ cup flour, ¼ cup sugar, the butter, pecans, salt and egg yolk. Press on bottom and ½ inch up sides of ungreased 9-inch square pan. Bake about 20 minutes or until golden brown.
- 2 Beat 1 cup sugar, 1 tablespoon flour, the lime peel, lime juice, 3 eggs and food color with electric mixer on medium speed until slightly thickened. Pour over baked layer. Bake 25 to 30 minutes or just until no indentation remains when touched lightly in center. Cool completely.
- 3 Make White Chocolate Glaze. Spread glaze over bars. Refrigerate 30 minutes. For bars, cut into 6 rows by 6 rows. Top each with raspberry. Store covered in refrigerator up to 48 hours.

36 bars

### WHITE CHOCOLATE GLAZE

- ½ cup white baking chips
- 2 tablespoons butter or margarine
- 2 tablespoons light corn syrup
- 1 to 2 teaspoons hot water

Heat chips, butter and corn syrup in 1-quart saucepan over low heat, stirring constantly, until smooth. Stir in water until spreadable.

**1 Bar:** Calories 90 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 30mg; Sodium 40mg; Carbohydrate 12g (Dietary Fiber 0g); Protein 1g

## Peppermint Bonbon Brownies

- 4 ounces unsweetened baking chocolate
  - 1 cup butter or margarine
  - Peppermint Cream Cheese Filling (right)
  - 2 cups sugar
  - 2 teaspoons vanilla
  - 4 eggs
  - 1½ cups Gold Medal® all-purpose flour
  - ½ teaspoon salt
  - Chocolate Frosting (right)
- 1 Heat oven to 350°F. Grease bottom only of 13x9-inch pan with shortening. Melt chocolate and butter in 1-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Cool 5 minutes. Meanwhile, make Peppermint Cream Cheese Filling; set aside.
  - 2 Beat chocolate mixture, sugar, vanilla and eggs in large bowl with electric mixer on medium speed 1 minute, scraping bowl occasionally. Beat in flour and salt on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 1 minute.
  - 3 Spread half of batter (about 2½ cups) in pan. Spread filling over batter. Carefully spread remaining batter over filling. Gently swirl through batters with knife for marbled design.
  - 4 Bake 45 to 50 minutes or until toothpick inserted in center comes out almost clean. Cool completely.
  - 5 Make Chocolate Frosting. Spread frosting over brownies. For brownies, cut into 8 rows by 6 rows. Store covered in refrigerator.

48 brownies

### Betty's Tip

The cream cheese filling makes it necessary to store these bars in the refrigerator.



Peppermint Bonbon Brownies

### PEPPERMINT CREAM CHEESE FILLING

- 2 packages (8 ounces each) cream cheese, softened
- ½ cup sugar
- 2 teaspoons peppermint extract
- 1 egg
- 8 drops green food color
- ½ cup miniature semisweet chocolate chips

Beat all ingredients except chocolate chips with spoon until smooth. Stir in chocolate chips.

### CHOCOLATE FROSTING

- 2 tablespoons butter or margarine
- 2 tablespoons corn syrup
- 2 tablespoons water
- 2 ounces unsweetened baking chocolate
- ¾ to 1 cup powdered sugar

Heat butter, corn syrup and water to boiling in 1-quart saucepan; remove from heat. Add chocolate, stirring until melted. Stir in enough powdered sugar until spreadable.

**1 Brownie:** Calories 175 (Calories from Fat 100); Fat 11g (Saturated 6g); Cholesterol 40mg; Sodium 90mg; Carbohydrate 18g (Dietary Fiber 1g); Protein 2g



## Peanut Butter and Jelly Brownies

- 1 package Betty Crocker® SuperMoist® devil's food cake mix
  - ½ cup butter or margarine, melted
  - 2 eggs
  - 1 cup peanut butter chips
  - 1 tub Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting
  - ½ cup creamy peanut butter
  - 2 tablespoons milk
  - ¼ cup strawberry jelly
- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or spray with cooking spray. Mix cake mix, butter and eggs in large bowl with spoon until dough forms. Stir in peanut butter chips. Spread evenly in pan.
  - 2 Bake 16 minutes. Cool completely, about 1 hour.
  - 3 Stir frosting, peanut butter and milk in medium bowl until well blended; spread over brownies. Place jelly in small bowl; stir until smooth. Drop small teaspoonfuls of jelly evenly over frosting. Swirl jelly with tip of knife for marbled design. For brownies, cut into 6 rows by 4 rows. Store covered in refrigerator.
- 24 brownies

**1 Brownie:** Calories 270 (Calories from Fat 110); Fat 12g (Saturated 5g); Cholesterol 25mg; Sodium 250mg; Carbohydrate 31g (Dietary Fiber 1g); Protein 4g

*Peanut Butter and Jelly Brownies*





*Goopy Caramel Brownies*

## Goopy Caramel Brownies

- 1 cup sugar
- ½ cup shortening
- 1 teaspoon vanilla
- 2 eggs
- ¾ cup Gold Medal® all-purpose flour
- ½ cup baking cocoa
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 12 caramels
- 1 tablespoon milk
- ½ cup chopped pecans, if desired
- ½ cup semisweet chocolate chips
- 1 teaspoon shortening

**1** Heat oven to 350°F. Grease bottom and sides of 9-inch square pan with shortening. Mix sugar, ½ cup shortening, the vanilla and eggs in medium bowl with spoon. Stir in flour, cocoa, baking powder and salt. Spread batter in pan.

**2** Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.

**3** Heat caramels and milk in 1-quart saucepan over low heat, stirring frequently, until caramels are melted. Drizzle over warm brownies. Sprinkle with pecans.

**4** Place chocolate chips and 1 teaspoon shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 1 to 2 minutes, stirring after 1 minute, until melted. Drizzle over pecans. Cool completely, about 1 hour. For brownies, cut into 4 rows by 4 rows.

*16 brownies*

**1 Brownie:** Calories 170 (Calories from Fat 70); Fat 8g (Saturated 3g); Cholesterol 25mg; Sodium 80mg; Carbohydrate 24g (Dietary Fiber 1g); Protein 2g



White Chip Caramel Bars

## White Chip Caramel Bars

- 2¼ cups packed brown sugar
- ¾ cup butter or margarine, melted
- 1 tablespoon vanilla
- 2 eggs
- 2 cups Gold Medal® all-purpose flour
- 1½ teaspoons baking powder
- 1 cup chopped walnuts
- 1 cup white baking chips
- ½ cup white baking chips, melted

**1** Heat oven to 350°F. Grease 13x9-inch pan. Beat brown sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking powder until well blended. Stir in walnuts and 1 cup white baking chips. Spread in pan.

**2** Bake 25 to 30 minutes or until golden brown and center is set. Cool completely. Drizzle with melted chips. Let stand until set. For bars, cut into 6 rows by 6 rows.

36 bars

**1 Bar:** Calories 200 (Calories from Fat 90); Fat 10g (Saturated 2g); Cholesterol 15mg; Sodium 90mg; Carbohydrate 24g (Dietary Fiber 0g); Protein 2g

### Betty's Tip

Semi-sweet chocolate chips can be substituted for white baking chips if desired.



## Mint Peekaboo Bars

- 1 cup sugar
- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg
- 2 cups Gold Medal® all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- 1 package (4.67 ounces) foil-wrapped rectangular chocolate mints, unwrapped

**1** Heat oven to 350°F. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

**2** Reserve  $\frac{1}{4}$  cup dough for topping. Press remaining dough in bottom of ungreased 13x9-inch pan. Place 4 mints end-to-end on dough across narrow end of pan. Continue adding mints to make 7 rows of 4 mints each. Press mints lightly into dough. Crumble reserved dough over mints.

**3** Bake 20 to 23 minutes or until light brown. Cool completely to set chocolate, about 45 minutes. For bars, cut into 7 rows by 4 rows.

28 bars

**1 Bar:** Calories 140 (Calories from Fat 65); Fat 7g (Saturated 4g); Cholesterol 20mg; Sodium 85mg; Carbohydrate 17g (Dietary Fiber 0g); Protein 2g

Mint Peekaboo Bars







## Three-in-One Chocolate Bars

### Crumb Mixture (below)

- 1 can (14 ounces) sweetened condensed milk
- 1½ cups semisweet chocolate chips
- ¾ cup flaked coconut
- ¼ cup caramel topping
- ½ cup dried cranberries or cherries
- ½ cup white baking chips

- 1 Heat oven to 350°F. Make Crumb Mixture; reserve ¼ cup. Press remaining mixture in ungreased 13x9-inch pan. Spread milk over crust to within ¼ inch of edges.
  - 2 Sprinkle chocolate chips crosswise over two-thirds of crust. Sprinkle coconut over half of the chocolate chips. Spread caramel topping over other half of chocolate chips. Sprinkle reserved Crumb Mixture over caramel topping. Sprinkle cranberries and baking chips over remaining third of crust.
  - 3 Bake 25 to 30 minutes or until topping is light brown. Cool completely. For bars, cut into 9 rows by 4 rows.
- 36 bars

### CRUMB MIXTURE

- 1¼ cups Gold Medal® all-purpose flour
- 1 cup quick-cooking or old-fashioned oats
- ½ cup packed brown sugar
- ½ cup butter or margarine, melted
- 1 teaspoon vanilla
- ½ teaspoon baking soda
- ¼ teaspoon salt

Mix all ingredients until crumbly.

**1 Bar:** Calories 225 (Calories from Fat 70); Fat 1g (Saturated ½g); Cholesterol 10mg; Sodium 80mg; Carbohydrate 26g (Dietary Fiber 1g); Protein 3g

Three-in-One Chocolate Bars



Confetti Caramel Bars

## Confetti Caramel Bars

- 1 cup packed brown sugar
- 1 cup butter or margarine, softened
- 1½ teaspoons vanilla
- 1 egg
- 2 cups Gold Medal® all-purpose flour
- ½ cup light corn syrup
- 2 tablespoons butter or margarine
- 1 cup butterscotch-flavored chips (from 11-ounce bag)
- 1½ to 2 cups assorted candies and nuts (such as candy corn, candy-coated chocolate candies and salted peanuts)

- 1 Heat oven to 350°F. Beat brown sugar, 1 cup butter, the vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Press evenly in bottom of ungreased 13x9-inch pan. Bake 20 to 22 minutes or until light brown. Cool 20 minutes.
- 2 Heat corn syrup, 2 tablespoons butter and the butterscotch chips in 1-quart saucepan over medium heat, stirring occasionally, until chips are melted; remove from heat. Cool 10 minutes.
- 3 Spread butterscotch mixture over baked layer. Sprinkle with candies and nuts; gently press into butterscotch mixture. Cover and refrigerate at least 2 hours or until butterscotch mixture is firm. For bars, cut into 8 rows by 4 rows.

32 bars

**1 Bar:** Calories 200 (Calories from Fat 90); Fat 10g (Saturated 6g); Cholesterol 25mg; Sodium 70mg; Carbohydrate 26g (Dietary Fiber 1g); Protein 2g

## Caramel Candy Bars

- 1 bag (14 ounces) caramels
- ½ cup milk
- 2 cups Gold Medal® all-purpose flour
- 2 cups quick-cooking or old-fashioned oats
- 1½ cups packed brown sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- 1 cup butter or margarine, softened
- 1 bag (6 ounces) semisweet chocolate chips (1 cup)
- 1 cup chopped walnuts or dry-roasted peanuts

- 1 Heat oven to 350°F. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.
- 2 Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until crumbly. Press half of mixture in ungreased 13x9-inch pan. Bake 10 minutes.
- 3 Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining oat mixture; press gently into caramel mixture. Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. For bars, cut into 8 rows by 4 rows.

32 bars

**1 Bar:** Calories 165 (Calories from Fat 65); Fat 7g (Saturated 4g); Cholesterol 15mg; Sodium 100mg; Carbohydrate 22g (Dietary Fiber 1g); Protein 2g



*Jingle Jammin' Bars*

## Jingle Jammin' Bars

- 1 cup Gold Medal® all-purpose flour
- 1 cup powdered sugar
- 1 cup ground walnuts
- ½ cup butter or margarine, softened
- ¾ cup favorite preserves or jam

- 1 Heat oven to 375°F. Grease bottom and sides of 8- or 9-inch square pan with shortening. Mix all ingredients except preserves in large bowl until crumbly. Press two-thirds of crumbly mixture in pan. Spread with preserves. Sprinkle with remaining crumbly mixture; press lightly.
  - 2 Bake 20 to 25 minutes or until light golden brown. Cool completely, about 1 hour. For bars, cut into 6 rows by 6 rows.
- 36 bars

**1 Bar:** Calories 60 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 5mg; Sodium 20mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

## Cherry-Almond Triangles

- 1 jar (10 ounces) maraschino cherries
  - 1 cup Gold Medal® all-purpose flour
  - ½ cup butter or margarine, softened
  - ¼ cup powdered sugar
  - 2 eggs
  - 1 cup sliced almonds
  - ½ cup granulated sugar
  - ¼ cup Gold Medal® all-purpose flour
  - ½ teaspoon baking powder
- Cherry-Almond Glaze (right)

- 1 Heat oven to 350°F. Drain cherries, reserving juice for Cherry-Almond Glaze. Chop cherries; set aside. Mix 1 cup flour, the butter and powdered sugar with spoon. Press in bottom of ungreased 9-inch square pan. Bake about 10 minutes or until set.
  - 2 Beat eggs in medium bowl with fork. Stir in cherries and remaining ingredients except glaze. Spread over baked layer.
  - 3 Bake 20 to 25 minutes or until golden brown. Cool completely, about 45 minutes.
  - 4 Make Cherry-Almond Glaze. Drizzle glaze over bars. For bars, cut into 6 rows by 2 rows; cut each bar diagonally in half to form triangles.
- 24 triangles

### CHERRY-ALMOND GLAZE

- ½ cup powdered sugar
- ¼ teaspoon almond extract
- 2 to 3 teaspoons reserved maraschino cherry juice

Mix all ingredients until smooth and thin enough to drizzle.

**1 Triangle:** Calories 130 (Calories from Fat 55); Fat 6g (Saturated 3g); Cholesterol 30mg; Sodium 45mg; Carbohydrate 17g (Dietary Fiber 1g); Protein 2g

*Cherry-Almond Triangles*







Lemon-Raspberry Cream Bars

## Lemon-Raspberry Cream Bars

- 1 package Betty Crocker® SuperMoist® lemon cake mix
  - $\frac{1}{2}$  cup butter or margarine, softened
  - 2 eggs
  - $\frac{3}{4}$  cup raspberry preserves
  - 1 package (8 ounces) cream cheese, softened
  - 2 tablespoons milk
  - 12 ounces white baking bars (white chocolate), chopped
  - 2 to 3 teaspoons powdered sugar
- 1** Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 15x10x1-inch pan with shortening. Mix cake mix, butter and eggs in large bowl with spoon until well blended. Press evenly in pan with greased or floured fingers.

- 2** Bake 15 to 20 minutes or until edges are golden brown and crust begins to pull away from sides of pan or toothpick inserted in center comes out clean. Cool 5 minutes. Spread evenly with preserves. Cool 30 minutes.
- 3** Beat cream cheese and milk in medium bowl with electric mixer on medium speed until smooth; set aside. Melt white chocolate in 1-quart saucepan over low heat, stirring frequently. Add warm melted white chocolate to cream cheese mixture; beat on medium speed until creamy (mixture may look slightly curdled). Carefully spread over preserves.
- 4** Refrigerate about 1 hour or until set. Sprinkle with powdered sugar. For bars, cut into 8 rows by 6 rows. Store covered in refrigerator.
- 48 bars

**1 Bar:** Calories 140 (Calories from Fat 55), Fat 2g (Saturated 4g), Cholesterol 20mg, Sodium 115mg, Carbohydrate 17g (Dietary Fiber 0g), Protein 2g



Ginger Lemon Bars

## Ginger Lemon Bars

- 1 cup packed brown sugar
- $\frac{1}{2}$  cup butter or margarine, softened
- 1 teaspoon grated lemon peel
- 2 eggs
- $1\frac{1}{4}$  cups Gold Medal® all-purpose flour
- 3 tablespoons chopped crystallized ginger
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- $\frac{1}{4}$  teaspoon salt

Lemon Glaze (below)

Colored sugars or chopped walnuts, if desired

- 1 Heat oven to 350°F. Grease 13x9-inch pan. Beat brown sugar, butter, lemon peel and eggs in large bowl with electric mixer on medium speed until creamy, or mix with spoon. Stir in remaining ingredients except Lemon Glaze and colored sugars. Spread batter in pan.
- 2 Bake 20 to 22 minutes or until top springs back when touched lightly in center.
- 3 While bars are baking, make Lemon Glaze. Spread glaze over bars while warm. Sprinkle with colored sugars, using stencil for pattern, or sprinkle with walnuts. Cool completely. For bars, cut into 8 rows by 4 rows.

32 bars

### LEMON GLAZE

- 1 cup powdered sugar
- 1 teaspoon grated lemon peel
- 4 to 5 teaspoons lemon juice

Mix all ingredients until smooth and spreadable.

**1 Bar:** Calories 99 (Calories from Fat 25); Fat 3g (Saturated 2g); Cholesterol 20mg; Sodium 60mg; Carbohydrate 16g (Dietary Fiber 0g); Protein 1g

## Sour Cream Cranberry Bars

- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 cups quick-cooking oats
- 1½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 2 cups dried cranberries
- 1 cup sour cream
- ¾ cup granulated sugar
- 2 tablespoons Gold Medal® all-purpose flour
- 1 tablespoon grated lemon peel
- 1 teaspoon vanilla
- 1 egg

- 1 Heat oven to 350°F. Mix butter and brown sugar in large bowl with spoon. Stir in oats, 1½ cups flour and the baking soda until crumbly. Press half of mixture in ungreased 13x9-inch pan. Bake 10 to 12 minutes or until golden brown.
  - 2 Mix remaining ingredients in large bowl. Pour over baked crust. Crumble remaining oat mixture over filling.
  - 3 Bake 25 to 30 minutes or until top is golden brown and filling is set. Cool completely. For bars, cut into 8 rows by 4 rows.
- 32 bars

1 Bar: Calories 180 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 25mg; Sodium 280mg; Carbohydrate 26g (Dietary Fiber 1g); Protein 3g

### Betty's Tip

Line the pan with aluminum foil so you can lift bars out of pan for easy cutting and cleanup.



Sour Cream Cranberry Bars



## Holiday Fruit 'n Nut Squares

- 2 cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  cup packed brown sugar
- $\frac{1}{2}$  cup butter or margarine, softened
- 1 can (9 ounces) salted mixed nuts ( $1\frac{1}{2}$  cups)
- 1 cup quartered dried apricots
- $\frac{1}{2}$  cup sweetened dried cranberries
- $\frac{1}{2}$  cup flaked coconut
- 2 tablespoons Gold Medal® all-purpose flour
- 1 can (14 ounces) sweetened condensed milk

- 1 Heat oven to 350°F. Grease 13x9-inch pan with shortening. Mix 2 cups flour, the brown sugar and butter in large bowl with fork until crumbly. Press firmly in bottom of pan.
- 2 Mix remaining ingredients in same bowl. Spoon onto crust and spread evenly.
- 3 Bake 25 to 30 minutes or until lightly browned. Cool completely, about 45 minutes. For squares, cut into 8 rows by 6 rows.  
48 squares.

**1 Square:** Calories 135 (Calories from Fat 55); Fat 6g (Saturated 3g); Cholesterol 10mg; Sodium 65mg; Carbohydrate 18g (Dietary Fiber 1g); Protein 2g

*Holiday Fruit 'n Nut Squares*



## Festive Fruitcake Bars

- 1 cup Gold Medal® all-purpose flour
  - $\frac{3}{4}$  cup packed brown sugar
  - $\frac{1}{2}$  cup butter or margarine, softened
  - 1 teaspoon grated orange peel
  - $\frac{1}{2}$  teaspoon baking soda
  - $\frac{1}{2}$  teaspoon ground cinnamon
  - $\frac{1}{4}$  teaspoon salt
  - 1 egg
  - $\frac{1}{4}$  cup Gold Medal® all-purpose flour
  - 2 $\frac{1}{2}$  cups candied cherries
  - 1 package (8 ounces) pitted dates, cut in half
  - 1 cup coarsely chopped pecans or filberts
- Orange Glaze (below)**

- 1 Heat oven to 350°F. Grease and flour 13x9-inch pan. Mix 1 cup flour, the brown sugar, butter, orange peel, baking soda, cinnamon, salt and egg in large bowl with spoon.
- 2 Mix  $\frac{1}{4}$  cup flour, the cherries, dates and pecans; stir into brown sugar mixture. Spread in pan.
- 3 Bake about 35 minutes or until toothpick inserted in center comes out clean. Cool completely.
- 4 Make Orange Glaze. Drizzle glaze over bars. For bars, cut into 8 rows by 3 rows.  
24 bars

### ORANGE GLAZE

- $\frac{1}{2}$  cup sugar
- 2 tablespoons orange juice

Heat ingredients in 1-quart saucepan over medium heat, stirring occasionally, until mixture thickens slightly.

**1 Bar:** Calories 220 (Calories from Fat 70); Fat 8g (Saturated 3g); Cholesterol 20mg; Sodium 130mg; Carbohydrate 37g (Dietary Fiber 2g); Protein 2g



Heavenly Cappuccino Praline Bars

## Heavenly Cappuccino Praline Bars

- 1 teaspoon instant espresso coffee (dry)
- 2 teaspoons very hot water
- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{3}{4}$  cup sugar
- $1\frac{1}{4}$  cups Gold Medal® all-purpose flour
- $\frac{3}{4}$  cup almond brickle chips (not chocolate covered)

### Espresso Filling (right)

- 1 Heat oven to 325°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray; lightly flour. Dissolve espresso in hot water. Beat espresso, butter and sugar in small bowl with electric mixer on medium speed until fluffy. Beat in flour on low speed. Press in pan.
- 2 Sprinkle  $\frac{1}{2}$  cup of the brickle chips evenly over crust; press in slightly. Bake 15 to 17 minutes or until edges are light golden brown.

- 3 Make Espresso Filling. Pour filling over hot crust; spread evenly. Bake 28 to 33 minutes or until set. Immediately sprinkle with remaining  $\frac{1}{4}$  cup brickle chips. Cool completely. For bars, cut into 8 rows by 4 rows.

32 bars

### ESPRESSO FILLING

- 1 tablespoon instant espresso coffee (dry)
- 1 tablespoon very hot water
- $\frac{2}{3}$  cup sweetened condensed milk
- 1 cup sugar
- 3 eggs
- 2 tablespoons Gold Medal® all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt

Dissolve espresso in hot water in medium bowl. Beat espresso, milk, sugar and eggs with electric mixer on medium speed until well blended. Stir in flour, baking powder and salt.


**1 Bar:** Calories 150 (Calories from Fat 55); Fat 4g (Saturated 3g); Cholesterol 30mg; Sodium 30mg; Carbohydrate 22g (Dietary Fiber 0g); Protein 1g



Above right: "I Love You" Cookies, p. 62; Lower left: Easy Gingerbread Bowl, p. 62; Opposite page: Reindeer Peanut Butter Pops, p. 63

## *Fun Baking with Kids*





Invite children to pick their favorites from this array of fun choices. We've included a variety of recipes so younger children as well as older kids will enjoy helping—and the results will delight them all!



## "I Love You" Cookies

- 1 cup butter or margarine, softened
  - 1 package (3 ounces) cream cheese, softened
  - $\frac{1}{4}$  cup sugar
  - 1 teaspoon vanilla
  - 1 egg
  - 3 cups Gold Medal® all-purpose flour
  - $\frac{1}{8}$  teaspoon salt
  - About 2 dozen wooden sticks with rounded ends
  - 1 tub Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting, if desired
  - Candies, colored sugar and sprinkles, if desired
- 1 Beat butter, cream cheese, sugar, vanilla and egg in large bowl with electric mixer on medium speed until light and fluffy. Stir in flour and salt until blended. Cover and refrigerate dough at least 2 hours but no longer than 24 hours.
- 2 Heat oven to 375°F. Roll  $\frac{1}{4}$  of dough at a time to  $\frac{1}{4}$ -inch thickness on lightly floured cloth-covered board with lightly floured cloth-covered rolling pin. (Keep remaining dough refrigerated until ready to roll.) Cut dough with 3- to 3½-inch heart-shaped cookie cutter. Place about 1 inch apart on ungreased cookie sheet. Carefully insert 1 inch of wooden stick into bottom of each cookie.
- 3 Bake 7 to 10 minutes or until light brown. Carefully remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Spread with frosting; decorate with candies.
- About 2 dozen cookies

**1 Cookie:** Calories 160 (Calories from Fat 80); Fat 9g (Saturated 6g); Cholesterol 35mg; Sodium 25mg; Carbohydrate 18g (Dietary Fiber 0g); Protein 2g

## Easy Gingerbread Bowls

### Easy Gingerbread Dough (below)

- 1 tub Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting
- Assorted candies, if desired
- 1 Heat oven to 350°F. Cover outside of 6 ovenproof 6-inch-diameter shallow bowls with aluminum foil. Turn bowls upside down; set aside.
- 2 Make Easy Gingerbread Dough. Divide dough into 6 parts. Roll one part of dough at a time to  $\frac{3}{16}$ -inch thickness on floured surface with floured rolling pin. (Keep remaining dough parts refrigerated until ready to roll.) Cut dough into desired shapes with 2- to 2½-inch cookie cutters. Press and overlap shapes on foil-covered bowl until bowl is almost covered (leave some open spaces). Place 2 bowls upside down and about 2 inches apart on large ungreased cookie sheet.
- 3 Bake 14 to 17 minutes or until set. Remove from cookie sheet to wire rack (keep bowls upside down). Cool completely, about 1 hour. Repeat with remaining dough.
- 4 Carefully remove cookie bowls from foil. Decorate bowls with frosting and candies; fill with additional candies if desired.

6 bowls

### EASY GINGERBREAD DOUGH

- 1 cup sugar
- 1 cup shortening
- 1 cup full-flavor molasses
- 1 egg
- 4 cups Gold Medal® all-purpose flour
- 1 tablespoon ground cinnamon
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon ground allspice

Mix sugar, shortening, molasses and egg in large bowl with spoon. Stir in remaining ingredients until well blended.

**1 Bowl:** Calories 1200 (Calories from Fat 420); Fat 42g (Saturated 19g); Cholesterol 40mg; Sodium 140mg; Carbohydrate 190g (Dietary Fiber 1g); Protein 10g

## Reindeer Peanut Butter Pops

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup creamy peanut butter
- ½ cup butter or margarine, softened
- 1 egg
- 1½ cups Gold Medal® all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- About 56 small pretzel twists
- About 28 wooden sticks with rounded ends, if desired
- 1 ounce semisweet baking chocolate
- ½ teaspoon shortening
- About 56 candy-coated chocolate candies
- About 28 red candy-coated chocolate candies or red cinnamon candies

- 1 Beat granulated sugar, brown sugar, peanut butter, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.
- 2 Wrap dough in plastic wrap, leaving ends open. Roll dough into log, about 7 inches long. Pinch along top of log and plastic to form one corner of triangle. Roll log over; pinch again to form second corner. Roll log over; pinch again to form third corner. Straighten sides of log to form a triangular-shaped log. Close ends of plastic wrap; refrigerate at least 2 hours.
- 3 Heat oven to 375°F. Unwrap log; cut into ¼-inch slices. Insert 1 inch of wooden stick into a corner of each cookie. Place slices about 2 inches apart on ungreased cookie sheet. Reshape cookies if necessary. Insert 2 pretzels into top of each cookie slice for antlers. Bake 6 to 8 minutes or until edges are firm. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely.
- 4 Line plate with waxed paper. Place chocolate and shortening in small microwavable bowl. Microwave



Reindeer Peanut Butter Pops

uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture is smooth. Dip half of each candy-coated chocolate into chocolate, using tweezers to hold candy. Let dry on waxed paper. Attach chocolate-dipped and cinnamon candies to cookies using melted chocolate mixture (reheat if necessary) for eyes and nose of reindeers. Store in airtight container.

About 28 cookies

**1 Cookie:** Calories 115 (Calories from Fat 55); Fat 6g (Saturated 3g); Cholesterol 15mg; Sodium 100mg; Carbohydrate 17g (Dietary Fiber 1g); Protein 2g



## Colorful Cookie

### Pops

- 1 cup sugar
  - 1 cup butter or margarine, softened
  - $\frac{1}{2}$  teaspoon vanilla
  - 1 egg
  - $2\frac{1}{2}$  cups Gold Medal® all-purpose flour
  - About 6 drops red food color
  - About 6 drops green food color
  - About 18 flat wooden sticks with rounded ends
  - Candy sprinkles or colored sugars, if desired
- 1 Heat oven to 375°F. Mix sugar, butter, vanilla and egg in large bowl with spoon until smooth. Stir in flour. Divide dough in half. Stir red food color into one half of dough; stir green food color into other half of dough.

2 Shape dough into  $1\frac{1}{2}$ -inch balls, using some of each color of dough for each ball. Place balls 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each ball. Press bottom of glass onto dough to grease, then dip into sugar; press on balls until  $\frac{1}{4}$ -inch thick. Press candy sprinkles into dough or sprinkle with colored sugars.

3 Bake 9 to 11 minutes or until slightly firm and edges are light golden brown. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely.

About 1½ dozen cookies

**1 Cookie:** Calories 205 (Calories from Fat 100); Fat 11g (Saturated 6g); Cholesterol 40mg; Sodium 70mg; Carbohydrate 25g (Dietary Fiber 1g); Protein 2g

Colorful Cookie Pops



## White Chocolate Icicle Cookies

- 1 cup sugar
- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup milk
- 1 teaspoon vanilla
- 1 egg
- 1 cup white baking chips, melted and cooled
- $3\frac{1}{2}$  cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- White Glaze (below)
- White edible glitter or coarse sugar crystals (decorating sugar), if desired

- 1 Mix sugar, butter, milk, vanilla, egg and melted baking chips in large bowl with spoon until creamy. Stir in flour, baking powder and salt. Cover and refrigerate at least 4 hours or until chilled.
- 2 Heat oven to 375°F. For each cookie, divide 1 rounded teaspoon dough in half. Roll each half into 5-inch rope, tapering ends. Twist ropes together. Place 2 inches apart on ungreased cookie sheet. To hang icicles, poke hole in top of each cookie with toothpick.
- 3 Bake 5 to 7 minutes or until set and very light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely.
- 4 Make White Glaze. Brush glaze over cookies; sprinkle with edible glitter. Thread string through hole in each cookie to hang if desired.

*About 5 dozen cookies*

### WHITE GLAZE

- 2 cups powdered sugar
- 2 tablespoons milk
- $\frac{1}{4}$  teaspoon almond extract

Mix all ingredients until smooth and of desired brushing consistency. Add more milk, a few drops at a time, if necessary.

**1 Cookie:** Calories: 105 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 10mg; Sodium 40mg; Carbohydrate 16g (Dietary Fiber 0g); Protein 1g



White Chocolate Icicle Cookies



Jolly Santa Cookies

## Jolly Santa Cookies

- 1 cup granulated sugar
  - ½ cup butter or margarine, softened
  - 1 teaspoon grated lemon peel
  - 1 egg
  - 2 tablespoons milk
  - 2 cups Gold Medal® all-purpose flour
  - 1 teaspoon baking powder
  - ½ teaspoon baking soda
  - ½ teaspoon salt
  - 1 cup plus 2 tablespoons Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting (from 16-ounce tub)
  - 3 tablespoons red sugar
  - 18 miniature marshmallows
  - 36 currants or semisweet chocolate chips
  - 18 red cinnamon candies
  - ¾ cup shredded coconut
- 1 Heat oven to 400°F. Beat granulated sugar, butter and lemon peel in large bowl with electric mixer on medium speed, or mix with spoon. Stir in egg and milk. Stir in flour, baking powder, baking soda and salt.

- 2 Drop dough by rounded tablespoonfuls about 3 inches apart onto ungreased cookie sheet. Press bottom of drinking glass on each until about ¼-inch thick and 3 inches in diameter. Bake 8 to 10 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.
- 3 Spread frosting on cookies (frost and decorate 1 cookie before starting another). For each cookie, sprinkle red sugar over top third of cookie for hat. Press on miniature marshmallow for tassel. Press 2 currants for eyes and 1 cinnamon candy for nose into center third of cookie. Sprinkle coconut over bottom third for beard.

About 1½ dozen cookies

**1 Cookie:** Calories 260 (Calories from Fat 90); Fat 10g Saturated 7g; Cholesterol 25mg; Sodium 180mg; Carbohydrate 43g (Dietary Fiber 1g); Protein 2g



## Perky Penguins

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 ounce unsweetened baking chocolate, melted and cooled

**1** Beat sugars, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide dough in half. Place half of dough and melted chocolate in resealable plastic bag; seal bag and knead until well mixed. Cover plain dough with plastic wrap. Refrigerate doughs about 2 hours or until firm.

**2** Heat oven to 375°F. Keep dough covered while shaping cookies. To form penguins, shape 1½-inch balls of plain dough into ovals for bodies. Shape wings and head with chocolate dough; press onto bodies. Shape beak, eyes and feet with plain dough; place on penguins. Place cookies about 2 inches apart on ungreased cookie sheet.

**3** Bake 8 to 10 minutes or until set. Cool on cookie sheet 2 minutes; carefully remove to wire rack. Cool completely.

About 20 (3½-inch) cookies

**1 Cookie:** Calories 100 (Calories from fat 35); Fat 4g (Saturated 2g); Cholesterol 15mg; Sodium 85mg; Carbohydrate 15g (Dietary Fiber 0g); Protein 1g

Perky Penguins





## Candy Cane Cookies

- 1 cup sugar
- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup milk
- 1 teaspoon vanilla
- 1 teaspoon peppermint extract
- 1 egg
- $3\frac{1}{2}$  cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon red food color
- 2 tablespoons finely crushed hard peppermint candies
- 2 tablespoons sugar

- 1 Beat 1 cup sugar, the butter, milk, vanilla, peppermint extract and egg in large bowl with electric mixer on medium speed, or stir with spoon. Stir in flour, baking powder and salt. Divide dough in half. Stir food color into 1 half. Cover and refrigerate at least 4 hours.
- 2 Heat oven to 375°F. For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and 1 white rope side by side; press together lightly and twist. Place on ungreased cookie sheet; curve top of cookie down to form handle of cane.
- 3 Bake 9 to 12 minutes or until set and very light brown. Mix crushed candies and 2 tablespoons sugar in small bowl; immediately sprinkle over baked cookies. Immediately remove from cookie sheet to wire rack. Cool completely.

*About 4½ dozen cookies*

**1 Cookie:** Calories 85 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 15mg; Sodium 45mg; Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

Candy Cane Cookies

## Christmas Cookie Sticks

- 1½ cups powdered sugar  
1 cup butter or margarine, softened  
1 envelope (0.14 ounce) strawberry- or lime-flavored unsweetened soft drink mix  
1 teaspoon vanilla  
1 egg  
2½ cups Gold Medal® all-purpose flour  
1 teaspoon cream of tartar  
Betty Crocker® Rich & Creamy vanilla or chocolate ready-to-spread frosting (from 16-ounce tub), if desired  
Assorted candy sprinkles or colored sugars, if desired
- 1 Mix powdered sugar, butter, soft drink mix, vanilla and egg in large bowl with spoon. Stir in flour and cream of tartar. Cover and refrigerate at least 30 minutes.
- 2 Heat oven to 375°F. Divide dough into 20 pieces. Roll each piece into 6-inch log, using lightly floured hands. Place about 2 inches apart on ungreased cookie sheet.
- 3 Bake 8 to 9 minutes or until firm. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- 4 Spread tips of cookies with frosting. Sprinkle with candies.
- 20 cookies

**1 Cookie:** Calories 185 (Calories from Fat 90); Fat 10g (Saturated 6g); Cholesterol 35mg; Sodium 65mg; Carbohydrate 22g (Dietary Fiber 0g); Protein 2g

### Betty's Tip

Let the children help decorate these fun cookies. Place frosting, candies and colored sugars in separate small bowls for easy dipping and decorating.



Christmas Cookie Sticks





Gingerbread Cutouts, Santa's Shop Bars

## Gingerbread Cutouts

- 1½ cups granulated sugar
- 1 cup butter or margarine, softened
- 3 tablespoons molasses
- 1 egg
- 2 tablespoons water or milk
- ¾ cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1½ teaspoons ground ginger
- ½ teaspoon salt
- ½ teaspoon ground cardamom
- ½ teaspoon ground cloves
- Currants or assorted candies, if desired
- Colored sugar or additional granulated sugar, if desired

- 1 Beat granulated sugar, butter and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Beat in egg and water until blended. Stir in flour, baking soda, cinnamon, ginger, salt, cardamom and cloves. Cover and refrigerate about 1 hour or until firm.
- 2 Heat oven to 350°F. Roll ½ of dough at a time to ¼-inch thickness on floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut with floured 2½-inch gingerbread boy or girl cookie cutters. Place 1 inch apart on ungreased cookie sheet. Decorate with currants or candies. Sprinkle with colored sugar.
- 3 Bake 6 to 7 minutes or until set. Remove from cookie sheet to wire rack; cool.  
*About 10 dozen cookies*

**1 Cookie:** Calories 40 (Calories from Fat 20); Fat 2g (Saturated 1g); Cholesterol 5mg; Sodium 40mg; Carbohydrate 6g (Dietary Fiber 0g); Protein 0g

## Santa's Shop Bars

- 1 cup butter or margarine, softened
- ¾ cup sugar
- 2½ cups Gold Medal® all-purpose flour
- 2 tablespoons cornstarch
- 2 cups miniature marshmallows
- ½ cup caramel topping
- 1 cup red and green holiday candy-coated chocolate candies

- 1 Heat oven to 350°F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cornstarch.
- 2 Press dough in bottom of ungreased 13x9-inch pan. Bake 20 to 25 minutes or until golden brown.
- 3 Sprinkle crust with marshmallows; drizzle with caramel topping. Bake 4 to 5 minutes longer or until marshmallows are softened. Sprinkle with chocolate candies. Cool completely, about 1 hour. For bars, cut into 8 rows by 4 rows.  
*32 bars*

**1 Bar:** Calories 135 (Calories from Fat 40); Fat 7g (Saturated 4g); Cholesterol 15mg; Sodium 60mg; Carbohydrate 22g (Dietary Fiber 0g); Protein 1g

## Giant Ornament Cookie

- ½ cup granulated sugar
  - ½ cup packed brown sugar
  - ½ cup peanut butter
  - ½ cup butter or margarine, softened
  - 1 egg
  - 1½ cups Gold Medal® all-purpose flour
  - ¼ teaspoon baking soda
  - ½ teaspoon baking powder
  - ¼ teaspoon salt
  - 1 tub Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting, if desired
  - Assorted candies, if desired
  - String licorice
  - Ring-shaped hard candy
- 1 Heat oven to 375°F. Beat sugars, peanut butter, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.
- 2 Spread dough in ungreased 12-inch pizza pan. Bake about 15 minutes or until golden brown; cool in pan.
- 3 Frost cookie with frosting. Decorate with candies. Loop string licorice through ring-shaped hard candy to make hanger for ornament.
- 1 (12-inch) cookie; 16 servings

**1 Serving:** Calories 200 (Calories from Fat 90); Fat 10g (Saturated 5g); Cholesterol 30mg; Sodium 190mg; Carbohydrate 24g (Dietary Fiber 1g); Protein 4g

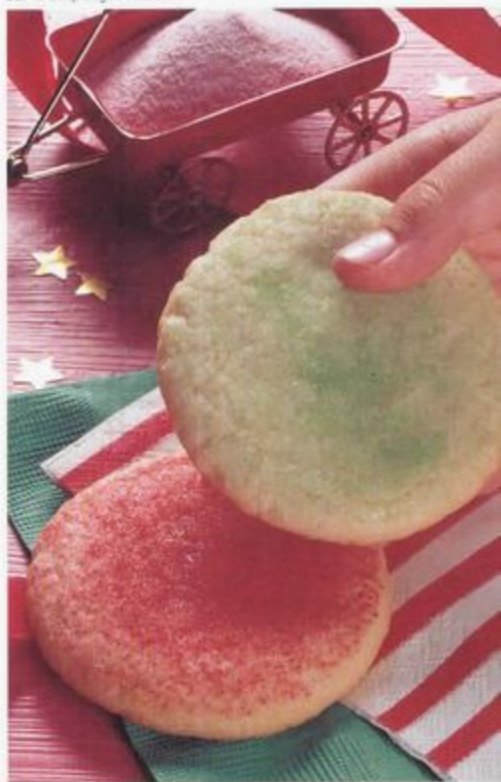
## Stir-'n-Drop Sugar Cookies

- ¼ cup sugar
  - ¾ cup vegetable oil
  - 2 teaspoons baking powder
  - 2 teaspoons vanilla
  - ½ teaspoon salt
  - 2 eggs
  - 2 cups Gold Medal® all-purpose flour
  - Red and green fruit-flavored gelatins, if desired
- 1 Heat oven to 400°F. Mix sugar, oil, baking powder, vanilla, salt and eggs in large bowl with spoon. Stir in flour.

- 2 Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press bottom of glass onto dough to grease, then dip into sugar; press on each cookie until ¼-inch thickness. Dip bottom of glass onto a wet paper towel, then dip into dry gelatin; press onto dough. Repeat until desired color appears.
- 3 Bake 8 to 10 minutes until light brown. Remove from cookie sheet to wire rack. Cool completely.
- About 4 dozen cookies*

**1 Cookie:** Calories 60 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 10mg; Sodium 45mg; Carbohydrate 2g (Dietary Fiber 0g); Protein 1g

*Stir-'n-Drop Sugar Cookies*



## Giant Honey and Oat Cookies

- 1½ cups sugar
- ¼ cup butter or margarine, softened
- ¾ cup honey
- 3 egg whites
- 4 cups quick-cooking or old-fashioned oats
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- Red and green decorating icings (from 4.25-ounce tubes), if desired

- 1 Heat oven to 350°F. Grease cookie sheet. Beat sugar, butter, honey and egg whites in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except icings.
- 2 Drop dough by level ¼ cupfuls or #16 cookie/ice-cream scoop about 3 inches apart onto cookie sheet.
- 3 Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack. Cool completely. Drizzle icings over cookies, using smallest tip of tube, in zigzag design.

About 1½ dozen cookies

**1 Cookie:** Calories 295 (Calories from Fat 80); Fat 19g (Saturated 2g); Cholesterol 60mg; Sodium 250mg; Carbohydrate 50g (Dietary Fiber 2g); Protein 5g

Giant Honey and Oat Cookies



Chocolate Mallow Thumbprints

## Chocolate Mallow Thumbprints

- ½ cup packed brown sugar
- ½ cup shortening
- 3 tablespoons baking cocoa
- ½ teaspoon vanilla
- 1 egg
- 1 cup Gold Medal® all-purpose flour
- ¾ teaspoon salt
- 1 cup marshmallow creme
- ½ cup crushed hard peppermint candies or chopped peanut brittle, if desired

- 1 Heat oven to 350°F. Mix brown sugar, shortening, cocoa, vanilla and egg in large bowl. Stir in flour and salt.
- 2 Shape dough by tablespoonfuls into balls. Place about 3 inches apart on ungreased cookie sheet. Press thumb or end of wooden spoon into center of each cookie to make indentation, but do not press all the way to the cookie sheet.
- 3 Bake 8 to 10 minutes or until firm. Immediately remove from cookie sheet to wire rack. Cool completely. Spoon about 1 teaspoon marshmallow creme into each indentation. Sprinkle with crushed candies.

About 2 dozen cookies

**1 Cookie:** Calories 95 (Calories from Fat 45); Fat 5g (Saturated 1g); Cholesterol 10mg; Sodium 30mg; Carbohydrate 12g (Dietary Fiber 0g); Protein 1g



## Snowmen Cookies

- 1½ cups butter, softened (do not use margarine)
- ¾ cup powdered sugar
- 2 teaspoons vanilla
- 3 cups Gold Medal all-purpose flour
- ½ teaspoon salt
- ½ cup granulated sugar, white decorating sugar or white edible glitter

Assorted candies, if desired

Betty Crocker® Rich & Creamy frosting (any flavor), if desired

Betty Crocker® decorating gels (any colors), if desired

- 1 Heat oven to 400°F (if using dark or nonstick cookie sheet, heat oven to 375°F). In large bowl, beat butter, powdered sugar and vanilla with electric mixer on medium speed until smooth. Beat in flour and salt.
  - 2 Make 28 balls that are 1¼ inches in diameter. Make 28 balls that are 1 inch in diameter. Make 28 balls that are ¾ inch in diameter. Roll each ball in granulated sugar. On ungreased cookie sheet, for each snowman, place 1 ball of each size (small, medium, large) in a row with sides touching, pressing together slightly. Place snowmen 1 inch apart.
  - 3 Bake 9 to 12 minutes or until edges are light brown. Cool on cookie sheet 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Decorate as desired with candies (attach to cookies with small amount of frosting) and decorating gels.
- 28 cookies

**1 Cookie:** Calories 160 (Calories from Fat 90); Fat 10g (Saturated 5g); Cholesterol 25mg; Sodium 110mg; Carbohydrate 17g (Dietary Fiber 0g); Protein 1g

### Betty's Tip

Decorating sugar and edible glitter can be found at craft stores.



Snowmen Cookies



## Snow People

$\frac{1}{2}$  package (16-ounce size) vanilla-flavored candy coating (almond bark)

24 large marshmallows

12 large pretzel rods

24 large gumdrops

24 miniature semisweet chocolate chips

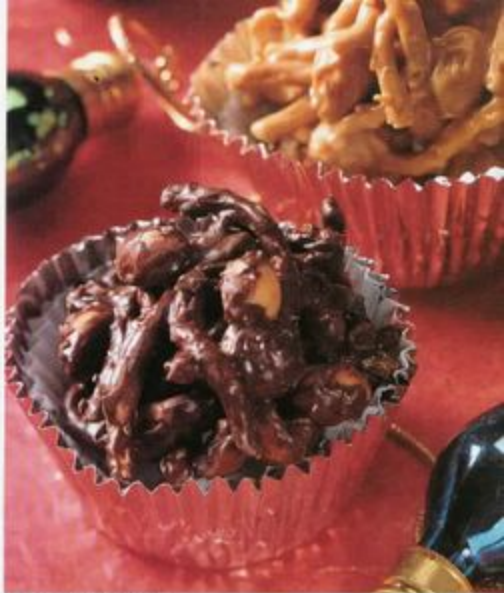
About 3 Betty Crocker® Fruit Roll-Ups® chewy fruit snack rolls (from 5-ounce package)

- 1 Cover cookie sheet with aluminum foil or waxed paper. Melt candy coating as directed on package.
  - 2 Thread 2 marshmallows on each pretzel rod so marshmallows are at one end of pretzel. For hat brim, press gumdrop to flatten and attach to top of pretzel, using melted coating; press and hold brim about 5 seconds. For top of hat, attach another gumdrop, flat side down, on center of brim, using melted coating; press and hold about 5 seconds. Place pretzel in empty beverage glass to hold upright; let stand about 20 minutes until set. For eyes, attach chocolate chips to marshmallow, using melted coating. Repeat with remaining gumdrops, pretzels, marshmallows and chocolate chips. Cut fruit snack rolls into strips, about 6 inches long and  $\frac{1}{4}$  inch wide; place on snow people for scarves.
- 12 candies

**1 Candy:** Calories 270 (Calories from Fat 65); Fat 7g (Saturated 4g); Cholesterol 5mg; Sodium 320mg; Carbohydrate 50g (Dietary Fiber 1g); Protein 3g

### Betty's Tip

Place snow people in container filled with sugar cubes or miniature marshmallows to look like snow.



No-Bake Chocolate Clusters

## No-Bake Chocolate Clusters

- 1 bag (12 ounces) semisweet chocolate, milk chocolate or butterscotch-flavored chips (2 cups)
  - 2 cups chow mein noodles or any ready-to-eat cereal
  - 1 cup peanuts
- 1 Place chocolate chips in microwavable bowl. Microwave uncovered on Medium (50%), stirring once every minute, just until chocolate is melted. Stir until smooth. (Or heat chocolate chips in heavy 2-quart saucepan over low heat, stirring constantly, just until chocolate is melted; remove from heat. Stir until smooth.)
  - 2 Stir chocolate and remaining ingredients in large bowl until well coated. Drop by teaspoonfuls onto waxed paper. Refrigerate until firm.
- About 3 dozen cookies

**1 Candy:** Calories 90 (Calories from Fat 55); Fat 6g (Saturated 2g); Cholesterol 0mg; Sodium 30mg; Carbohydrate 8g (Dietary Fiber 1g); Protein 2g





*Above left: Confetti Chocolate-Oatmeal Cookie Mix and Cookies, p. 78; Above right: Santa-on-a-Stick Cookies, p. 78; Opposite page: Frosted Bonbons, p. 79*

## *Gifts from the Heart*



Made with loads of love,  
these tasty treasures are  
sure to bring joy to the  
lucky recipient. Choose  
from yummy candies,  
cookies and bars—plus a  
cookie mix to complete the  
list of choices.



## Confetti Chocolate-Oatmeal Cookie Mix

- 1 cup sugar
- $\frac{1}{4}$  cup Gold Medal® all-purpose flour
- $\frac{1}{2}$  cup baking cocoa
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups quick-cooking or old-fashioned oats
- 1 cup miniature candy-coated milk chocolate baking bits

1 Mix sugar, flour, cocoa, baking soda and salt in medium bowl. Place in 1-quart food-safe jar; tap lightly to pack. Top with oats and baking bits. Cover tightly. Wrap as desired.

2 Give with gift card that reads:

### To Make Cookies

Heat oven to 350°F. Mix Confetti Chocolate-Oatmeal Cookie Mix,  $\frac{1}{2}$  cup softened butter or margarine, 2 tablespoons water,  $\frac{1}{2}$  teaspoon vanilla and 1 egg in large bowl. Stir 30 seconds with spoon or until combined. Spoon dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are set. Cool 5 minutes. Remove from cookie sheet to wire rack. Cool completely.

About 3 dozen cookies

**1 Cookie:** Calories 95 (Calories from Fat 35); Fat 4g (Saturated 1g); Cholesterol 15mg; Sodium 55mg; Carbohydrate 14g (Dietary Fiber 1g); Protein 1g

### Betty's Tip

To give this mix as a gift, layer the sugar mixture, oats and baking bits in a 2-quart glass mixing bowl. Place a clear glass plate on top for serving cookies after they're baked. Wrap with cellophane and tie with ribbon, spoon and gift card.

## Santa-on-a-Stick Cookies

- 1 cup sugar
- $\frac{1}{2}$  cup butter or margarine, softened
- 2 tablespoons milk
- $\frac{1}{2}$  teaspoon almond extract
- 1 egg
- $2\frac{1}{4}$  cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 14 wooden sticks with rounded ends
- Chocolate chips or small round candies
- $\frac{1}{2}$  cup Betty Crocker® Rich & Creamy vanilla ready-to-spread frosting
- Red food color
- Miniature marshmallows
- Small red candies or colored sugar
- 3 tablespoons flaked coconut

- 1 Heat oven to 350°F. Beat sugar, butter, milk, almond extract and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.
- 2 Shape dough by 2 tablespoonfuls into  $1\frac{1}{2}$ -inch balls. Remove about  $\frac{1}{2}$ -inch piece of dough from each. Place larger balls about 3 inches apart on ungreased cookie sheet. Flatten to  $\frac{1}{2}$ -inch thickness with floured bottom of glass. Insert wooden stick into side of each. Shape small pieces of dough into triangles; press and flatten onto rounds opposite sticks to form hats.
- 3 Bake 12 to 15 minutes or until edges are light golden brown. Insert chocolate chips into cookies for eyes and mouth. Cool 5 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- 4 To decorate, tint about  $\frac{1}{4}$  cup frosting with red food color. Frost hats; add miniature marshmallows to tips of hats. Use red candies or additional frosting and colored sugar for brims of hats. Use about  $\frac{1}{4}$  cup white frosting and the coconut for beards.
- About 14 cookies

**1 Cookie:** Calories 285 (Calories from Fat 100); Fat 11g (Saturated 5g); Cholesterol 35mg; Sodium 135mg; Carbohydrate 44g (Dietary Fiber 1g); Protein 3g



Frosted Bonbons

## Frosted Bonbons

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{3}{4}$  cup powdered sugar
- 1 tablespoon vanilla
- $1\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{1}{8}$  teaspoon salt

About 2 dozen milk chocolate kisses (unwrapped), candied cherries or whole dates

Vanilla Bonbon Frosting (right)

Chocolate Bonbon Frosting (right)

Assorted decorations (coconut, chopped nuts, colored sugar, chocolate chips, chocolate shot), if desired

- 1 Heat oven to 350°F. Beat butter, powdered sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)
- 2 Shape dough by tablespoonfuls around chocolate kiss, cherry or date. Place about 1 inch apart on ungreased cookie sheet.
- 3 Bake 12 to 15 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely.

- 4 Make Vanilla and Chocolate Bonbon Frostings. Dip tops of cookies into choice of frosting. Decorate with contrasting color of frosting, or sprinkle with decorations.

About 2 dozen cookies

### VANILLA BONBON FROSTING

- 1 cup powdered sugar
- $1\frac{1}{2}$  tablespoons milk
- 1 teaspoon vanilla
- Few drops of food color, if desired

Mix all ingredients until smooth.

### CHOCOLATE BONBON FROSTING

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 ounce unsweetened baking chocolate, melted and cooled

Mix all ingredients until smooth.

**1 Cookie:** Calories 130 (Calories from fat 55); Fat 6g (Saturated 2g); Cholesterol 6mg; Sodium 70mg; Carbohydrate 18g (Dietary Fiber 0g); Protein 3g

## Holiday Fruit Drops

- 2 cups packed brown sugar
- 1 cup shortening
- $\frac{1}{2}$  cup buttermilk
- 2 eggs
- $3\frac{1}{2}$  cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups candied cherries, cut in half
- 2 cups chopped dates
- $1\frac{1}{2}$  cups chopped pecans
- Pecan halves, if desired

- 1 Beat brown sugar, shortening, buttermilk and eggs in large bowl with electric mixer on medium speed until blended, or mix with spoon. Gradually stir in flour, baking soda and salt. Stir in cherries, dates and chopped pecans. Cover and refrigerate 1 hour.
- 2 Heat oven to 375°F. Grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Place a pecan half on each cookie.
- 3 Bake 8 to 10 minutes or until almost no indentation remains when touched lightly. Immediately remove from cookie sheet to wire rack.

About 8 dozen cookies

**1 Cookie:** Calories 85 (Calories from Fat 35); Fat 4g (Saturated 1g); Cholesterol 5mg; Sodium 45mg; Carbohydrate 12g (Dietary Fiber 1g); Protein 1g

Holiday Fruit Drops



Pecan Wafers

## Pecan Wafers

- $1\frac{1}{4}$  cups Gold Medal® all-purpose flour
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup powdered sugar
- $\frac{1}{4}$  cup packed brown sugar
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{4}$  teaspoon baking powder
- 1 egg
- $\frac{1}{2}$  cup finely chopped pecans, toasted
- 48 pecan halves (about  $\frac{1}{3}$  cup)

- 1 Beat all ingredients except pecans in large bowl with electric mixer on medium speed until well mixed. Stir in chopped pecans.
  - 2 Place dough on 14-inch length of plastic wrap. Use wrap to shape dough into 12x2-inch log. Wrap in plastic wrap and refrigerate at least 2 hours until firm.
  - 3 Heat oven to 375°F. Cut dough into  $\frac{1}{4}$ -inch slices with sharp knife. Place 1 inch apart on ungreased cookie sheet. Press 1 pecan half on each cookie.
  - 4 Bake 8 to 10 minutes or until edges begin to brown. Cool 1 minute; remove from cookie sheet to wire rack.
- 4 dozen cookies

**1 Cookie:** Calories 75 (Calories from Fat 45); Fat 5g (Saturated 2g); Cholesterol 10mg; Sodium 25mg; Carbohydrate 6g (Dietary Fiber 0g); Protein 1g



## Peppermint Candy Cookies

- ¾ cup granulated sugar
- ½ cup vegetable oil
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- ½ teaspoon salt
- ½ teaspoon peppermint extract
- 2 eggs
- 2 cups Gold Medal® all-purpose flour
- About ¼ cup granulated sugar
- About ¼ cup red or green colored sugar

**1** Heat oven to 400°F. Mix ¾ cup sugar, the oil, baking powder, vanilla, salt, peppermint extract and eggs in large bowl with spoon. Stir in flour.

**2** Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press bottom of glass onto dough to grease, then dip into ¼ cup granulated sugar; press on balls until ¼ inch thick. Spoon red sugar on cookies, using very small spoon, in spiral design to look like peppermint candies. Or place red sugar in resealable plastic food-storage bag; snip off tiny corner. Squeeze red sugar from bag on cookies.

**3** Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

*About 4 dozen cookies*

**1 Cookie:** Calories 65 (Calories from Fat 25); Fat 3g (Saturated 1g); Cholesterol 10mg; Sodium 50mg; Carbohydrate 9g (Dietary Fiber 0g); Protein 1g

Peppermint Candy Cookies





## Three-in-One Cookie Stacks

- 1 cup sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2½ cups Gold Medal® all-purpose flour
- 1 teaspoon cream of tartar
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon coconut extract, if desired
- ½ cup flaked coconut
- ½ teaspoon almond extract
- 3 or 4 drops red food color
- ¼ cup chopped maraschino cherries, well drained
- 1 tablespoon baking cocoa
- ½ cup miniature semisweet chocolate chips
- Additional 2 tablespoons sugar

- 1 Heat oven to 375°F. Mix 1 cup sugar, the butter, vanilla and egg in large bowl with spoon. Stir in flour, cream of tartar, baking soda and salt. Divide dough into thirds.
  - 2 Mix coconut extract and coconut into one third of dough. Mix almond extract, red food color and cherries into another third of dough. Stir cocoa and miniature chocolate chips into last third of dough.
  - 3 Shape dough by rounded teaspoonfuls into 1-inch balls with floured hands. Place 2 inches apart on ungreased cookie sheet. Flatten each with greased bottom of glass dipped in additional sugar.
  - 4 Bake 7 to 9 minutes or until edges are set. Cool slightly; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- About 5 dozen cookies*

**1 Cookie:** Calories 75 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 10mg; Sodium 55mg; Carbohydrate 9g (Dietary Fiber 0g); Protein 1g

*Three-in-One Cookie Stacks*

## Orange Snowdrops

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 teaspoon orange extract
- 2 cups Gold Medal® all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- Granulated sugar
- Orange Filling (below)
- Additional powdered sugar

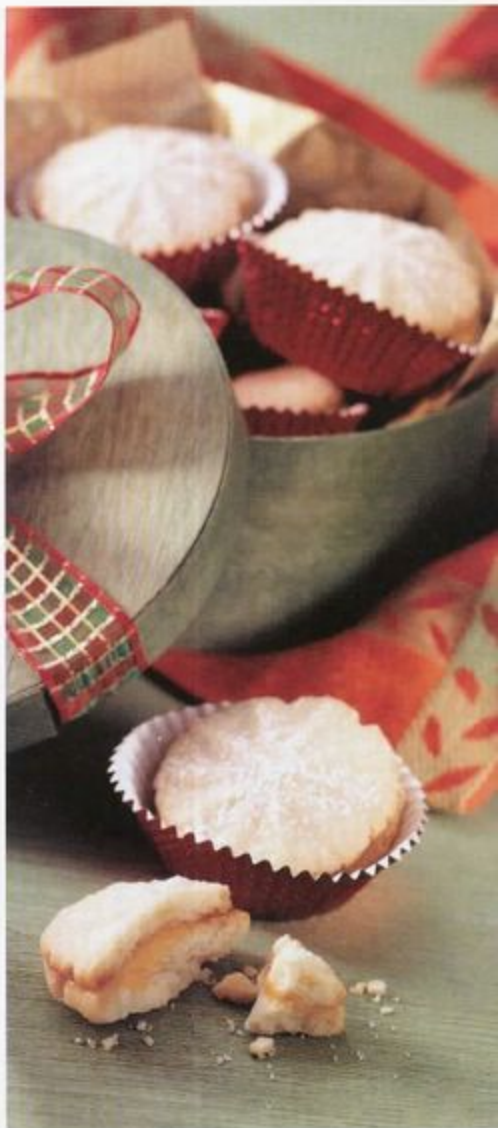
- 1 Heat oven to 400°F. Beat butter,  $\frac{1}{2}$  cup powdered sugar and the orange extract in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. (If dough is soft, cover and refrigerate 1 to 2 hours or until firm.)
  - 2 Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on balls until  $\frac{1}{4}$  inch thick.
  - 3 Bake 8 to 10 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
  - 4 Make Orange Filling. Spread between bottoms of pairs of cookies. Sprinkle with additional powdered sugar.
- 2 dozen sandwich cookies*

### ORANGE FILLING

- $\frac{1}{4}$  cup sugar
- 2¼ teaspoons cornstarch
- $\frac{1}{4}$  cup water
- 1 tablespoon butter or margarine
- 1 teaspoon grated orange peel
- 4½ teaspoons orange juice

Mix sugar and cornstarch in 1-quart saucepan. Stir in remaining ingredients. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; cool.

**1 Cookie:** Calories 130 (Calories from Fat 70); Fat 8g (Saturated 5g); Cholesterol 20mg; Sodium 80mg; Carbohydrate 14g (Dietary Fiber 0g); Protein 1g



Orange Snowdrops



## Peppermint Swirls

- 1 cup butter or margarine, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 teaspoon vanilla
- 2 cups Gold Medal® all-purpose flour
- $\frac{1}{4}$  teaspoon peppermint extract
- $\frac{1}{4}$  teaspoon red food color
- 2 tablespoons granulated sugar

- 1** Heat oven to 350°F. Beat butter, powdered sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough in half. Stir peppermint extract and food color into one half of dough. Divide each color of dough in half.
- 2** Shape each piece of dough into 12-inch-long rope on generously floured surface. Place 2 ropes, 1 red and 1 white, side by side. Twist ropes. Repeat with remaining 2 pieces of dough.
- 3** Cut twisted ropes into  $\frac{1}{2}$ -inch pieces; shape each into ball. Place about 1 inch apart on ungreased cookie sheet. Flatten to about  $\frac{1}{4}$ -inch thickness with greased bottom of glass dipped in granulated sugar.
- 4** Bake 7 to 9 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

**1 Cookie:** Calories 60 (Calories from Fat 35); Fat 4g (Saturated 2g); Cholesterol 10mg; Sodium 25mg; Carbohydrate 5g (Dietary Fiber 0g); Protein 1g

### Betty's Tip

Paste food colors give the brightest colors. Decrease the amount of food color in this recipe to  $\frac{1}{8}$  teaspoon when using paste color.



Peppermint Swirls



## Triple-Chocolate Chunk Cookies

- 1½ cups packed brown sugar
- 1 cup butter or margarine, softened
- 1 egg
- 2¾ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup chopped nuts
- 4 ounces bittersweet baking chocolate, chopped
- 4 ounces sweet baking chocolate, chopped
- 4 ounces white baking bar (white chocolate), chopped

### Three-Chocolate Glaze (right)

- 1 Heat oven to 375°F. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be soft). Stir in nuts and chocolates. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- 2 Bake 8 to 10 minutes or until light golden brown. Cool 1 to 2 minutes. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

- 3 Make Three-Chocolate Glaze. Dip ½-inch edge of each cookie into each glaze, allowing each glaze to completely set before dipping into next glaze and rotating dipped edge of cookie for each type of glaze. Place cookies on waxed paper to allow glazes to set.

About 3 dozen cookies

### THREE-CHOCOLATE GLAZE

- 3 teaspoons shortening
- 3 ounces bittersweet baking chocolate
- 3 ounces sweet baking chocolate
- 3 ounces white baking bar (white chocolate)

Heat 1 teaspoon shortening and bittersweet chocolate in small saucepan over low heat, stirring constantly, until chocolate is melted and smooth; remove from heat. Repeat with 1 teaspoon shortening and sweet chocolate; repeat with 1 teaspoon shortening and white chocolate.

**1 Cookie:** Calories 225 (Calories from Fat 115); Fat 11g (Saturated 5g); Cholesterol 20mg; Sodium 115mg; Carbohydrate 26g (Dietary Fiber 1g); Protein 2g

Triple-Chocolate Chunk Cookies





Caramel Pecan Tarts

## Caramel Pecan Tarts

- 1 cup Gold Medal® all-purpose flour
- ½ cup butter or margarine, softened
- ¼ cup powdered sugar
- ¾ cup packed brown sugar
- ½ cup chopped pecans
- 1 tablespoon butter or margarine, softened
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 egg, slightly beaten
- Caramel Topping (right)

**1** Heat oven to 350°F. Mix flour, ½ cup butter and the powdered sugar. Divide dough into 24 equal pieces. Press each piece in bottom and up side of each of 24 ungreased small muffin cups, 1¼x1 inch, or line with foil or paper baking cups.

- 2** Mix remaining ingredients except Caramel Topping. Spoon slightly less than 1 tablespoon mixture into each cup.
- 3** Bake about 20 minutes or until filling is set and crust is light brown. Cool slightly; loosen from cups with tip of knife. Remove from pan to wire rack. Cool completely.
- 4** Make Caramel Topping. Spoon topping onto tarts. 2 dozen cookies

### CARAMEL TOPPING

- 12 vanilla caramels, unwrapped
- 1 tablespoon milk

Heat caramels and milk in 1-quart saucepan over low heat, stirring constantly, until melted and smooth.

**1 Cookie:** Calories 130 (Calories from Fat 65); Fat 7g (Saturated 3g); Cholesterol 20mg; Sodium 70mg; Carbohydrate 16g (Dietary Fiber 0g); Protein 1g

## Candy Cane Wands

- ½ cup semisweet chocolate chips or white baking chips
- 2 teaspoons shortening
- 16 candy canes or peppermint sticks, about 6 inches long
- Crushed hard peppermint candies, miniature chocolate chips, candy decorations, colored glitter sugars or coarse sugar crystals (decorating sugar), if desired

- 1 Line 15x10x1-inch pan with waxed paper. Heat chocolate chips and shortening in 1-quart saucepan over low heat, stirring occasionally, until melted.
  - 2 Tip saucepan so chocolate runs to one side. Dip 1 candy cane at a time into chocolate, coating about half of each cane. Place on waxed paper in pan. Let stand about 2 minutes or until chocolate is partially dry.
  - 3 Roll chocolate-dipped ends in candies. Place on waxed paper in pan. Let stand about 10 minutes or until chocolate is dry. Store loosely covered at room temperature up to 2 weeks.
- 16 wands

**1 Wand:** Calories 90 (Calories from Fat 20); Fat 2g (Saturated 1g); Cholesterol 0mg; Sodium 1mg; Carbohydrate 18g (Dietary Fiber 0g); Protein 0g

Candy Cane Wands



Toffee

## Toffee

- 1 cup sugar
- 1 cup butter or margarine
- ¼ cup water
- ½ cup semisweet chocolate chips
- ½ cup finely chopped pecans or macadamia nuts

- 1 Heat sugar, butter and water to boiling in heavy 2-quart saucepan, stirring constantly; reduce heat to medium. Cook about 13 minutes, stirring constantly, to 300°F on candy thermometer or until small amount of mixture dropped into cup of very cold water separates into hard, brittle threads. (Watch carefully so mixture does not burn.)
- 2 Immediately pour toffee onto ungreased large cookie sheet. If necessary, quickly spread mixture to ¼-inch thickness. Sprinkle with chocolate chips; let stand about 1 minute or until chips are completely softened. Spread softened chocolate evenly over toffee. Sprinkle with pecans.
- 3 Let stand at room temperature about 1 hour, or refrigerate if desired, until firm. Break candy into bite-size pieces. Store in airtight container at room temperature.

About 36 candies

**1 Candy:** Calories 90 (Calories from Fat 65); Fat 7g (Saturated 4g); Cholesterol 15mg; Sodium 13mg; Carbohydrate 7g (Dietary Fiber 0g); Protein 0g



## Cappuccino Pecan Nuggets

- ¼ cup packed brown sugar
  - 1 tablespoon instant espresso coffee (dry)
  - ½ cup sweetened condensed milk
  - 12 ounces vanilla-flavored candy coating (almond bark), chopped
  - 12 vanilla or chocolate caramels
  - ¼ cup semisweet chocolate chips
  - 1 tablespoon whipping (heavy) cream
  - 72 large pecan halves (about 1½ cups)
  - 10 to 12 ounces milk or semisweet chocolate, or vanilla-flavored candy coating (almond bark), chopped
  - 3 tablespoons shortening
  - Instant espresso coffee (dry) or baking cocoa, if desired
- 1 Line 8- or 9-inch square pan with aluminum foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan; spray with cooking spray.
- 2 Heat brown sugar, coffee and milk to boiling in 2-quart saucepan; remove from heat. Stir in candy coating until melted. Pour into pan. Refrigerate uncovered about 30 minutes or until firm. Remove mixture from pan, using foil edges to lift. For candies, cut into 6 rows by 6 rows.

- 3 Heat caramels, chocolate chips and whipping cream in 1-quart saucepan over medium heat, stirring frequently, until mixture is melted and smooth. Refrigerate uncovered about 15 minutes, stirring once or twice, until mixture holds its shape and is cool enough to handle.
- 4 Cover cookie sheet with waxed paper. For each nugget, roll ½ teaspoon caramel-chocolate mixture into ball; press between 2 pecan halves and flatten slightly. Shape 1 square coffee mixture evenly around pecan cluster; roll between hands to form ball. Place on cookie sheet. Refrigerate about 15 minutes or until firm.
- 5 Cover cookie sheet with aluminum foil. Melt chocolate and shortening in 1 quart saucepan over low heat, stirring constantly. Dip 1 nugget at a time into chocolate mixture. Place on cookie sheet. Immediately sprinkle coffee or cocoa over some of the nuggets. Drizzle remaining melted chocolate over some of the nuggets if desired. Refrigerate about 10 minutes or just until set. Serve at room temperature. Store in airtight container at room temperature.
- 36 candies

**1 Candy:** Calories 170 (Calories from Fat 90); Fat 10g (Saturated 5g); Cholesterol 5mg; Sodium 30mg; Carbohydrate 10g (Dietary Fiber 1g); Protein 2g

Cappuccino Pecan Nuggets





## Baked Hazelnut Truffles

- 4 ounces semisweet baking chocolate
- $\frac{1}{4}$  cup butter or margarine
- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons hazelnut liqueur
- $2\frac{1}{2}$  cups Gold Medal® all-purpose flour
- $\frac{1}{2}$  cup chopped hazelnuts (filberts)
- About 40 milk chocolate stars
- $\frac{1}{2}$  cup white baking chips
- 1 teaspoon vegetable oil
- Chocolate candy sprinkles, colored sugar or additional chopped hazelnuts (filberts)

- 1 Heat oven to 350°F. Place baking chocolate and butter in large microwavable bowl. Microwave uncovered on Medium (50%) 2 to 3 minutes or until softened, stirring once. Stir in condensed milk, liqueur, flour and hazelnuts. Cover and refrigerate about 30 minutes or until firm.
- 2 Shape dough by tablespoonfuls around each chocolate star. Place 1 inch apart on ungreased cookie sheet.
- 3 Bake 7 to 8 minutes or until dough is shiny and set but still soft. Cool 5 minutes; remove from cookie sheet to wire rack. Cool about 30 minutes.
- 4 Place white baking chips and oil in small microwavable dish. Microwave uncovered on Medium (50%) 1 minute to 1 minute 15 seconds, stirring once, until softened. Stir until smooth. Dip top of each cookie in melted mixture; immediately top each with candy sprinkles while mixture is still soft. Let stand until coating is set.

About  $3\frac{1}{2}$  dozen cookies

**1 Cookie:** Calories 120 (Calories from Fat 55); Fat 6g (Saturated 3g); Cholesterol 10mg; Sodium 30mg; Carbohydrate 14g (Dietary Fiber 0g); Protein 2g



Baked Hazelnut Truffles



Toasted-Pecan White Fudge

## Toasted-Pecan White Fudge

- 1½ packages (12-ounce size each) white baking chips (3 cups)
  - 2 cups miniature marshmallows or 16 large marshmallows, cut in half
  - 1 cup sweetened condensed milk
  - ½ teaspoon vanilla
  - 1 cup pecan halves, toasted if desired
- 1 Grease bottom and sides of 9-inch square pan with butter, or line with aluminum foil.
  - 2 Heat white baking chips, marshmallows and milk in 2-quart saucepan over medium heat, stirring constantly, until chips and marshmallows are melted and mixture is smooth.
  - 3 Stir in vanilla and pecans. Immediately pour into pan. Cover and refrigerate about 4 hours or until firm. Cut candy into 1-inch squares.
- 64 candies

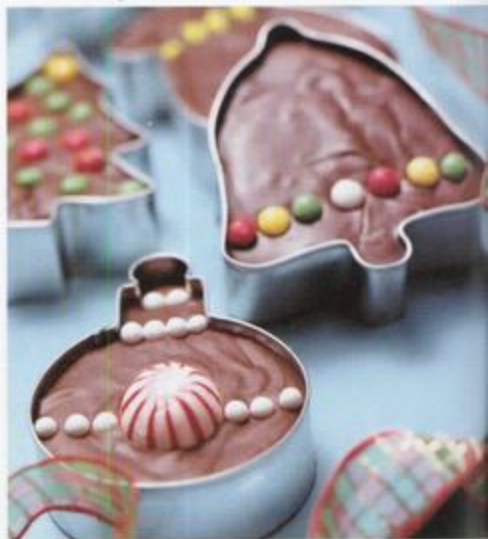
**1 Candy:** Calories 90 (Calories from Fat 45); Fat 5g (Saturated 2g); Cholesterol 5mg; Sodium 15mg; Carbohydrate 10g (Sugary Fiber 6g); Protein 1g

## Cookie Cutter Fudge

- 1½ cups semisweet chocolate chips
  - 1 cup peanut butter chips
  - 1 can (14 ounces) sweetened condensed milk
  - 2 tablespoons butter or margarine, softened
  - 1 teaspoon vanilla
- White or red decorating icing (in 4.25-ounce tube), if desired
- Candies, if desired

- 1 Place six 3½-inch mitten-shaped cookie cutters, or other cookie cutters in a simple shape on six individual 5-inch squares of aluminum foil.\* Seal foil tightly around outside of each cookie cutter. Place on cookie sheet. Lightly spray cookie cutters with cooking spray.
- 2 Mix chocolate chips, peanut butter chips, milk and butter in 4-cup microwavable measuring cup. Microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until chips are almost melted. Stir in vanilla.

Cookie Cutter Fudge



**3** Pour mixture into cookie cutter molds, filling to tops of molds. Refrigerate uncovered about 2 hours or until firm. Decorate with icing and candies.

**4** Carefully remove foil. Gently press fudge out of molds to serve.

*6 large candies*

\*You can use an 8-inch square pan instead of the cookie cutters. Line the pan with aluminum foil, and pour the fudge into the pan. Cover and refrigerate 2 hours. Cut into 1½-inch squares.

**1 Large Candy:** Calories 690 (Calories from Fat 290); Fat 32g (Saturated 22g); Cholesterol 40mg; Sodium 170mg; Carbohydrate 94g (Dietary Fiber 2g); Protein 9g

## Creamy Chocolate Caramels

**½** cup finely chopped nuts

**2** cups sugar

**½** cup butter or margarine

**2** cups whipping (heavy) cream

**¾** cup light corn syrup

**2** ounces unsweetened baking chocolate

**1** Grease bottom and sides of 8- or 9-inch square glass baking dish with butter. Spread nuts in pan. Heat remaining ingredients to boiling in heavy 3-quart saucepan over medium heat, stirring constantly.

**2** Cook over medium heat about 35 minutes, stirring frequently, to 245°F on candy thermometer or until small amount of mixture dropped into cup of very cold water forms a firm ball that holds its shape until pressed. Immediately spread over nuts in pan. Cool completely, about 2 hours.

**3** Cut candy into 1-inch squares. Wrap individually in waxed paper or plastic wrap. (Use metallic plastic wrap for a candy shop finish.) Store wrapped candies in airtight container.

*64 candies*

**1 Candy:** Calories 85 (Calories from Fat 45); Fat 5g (Saturated 3g); Cholesterol 10mg; Sodium 15mg; Carbohydrate 10g (Dietary Fiber 0g); Protein 0g



Creamy Chocolate Caramels



## Bars

Caramel Candy Bars .....	53
Cherry-Almond Triangles .....	54
Confetti Caramel Bars .....	53
Festive Fruitcake Bars .....	58
Ginger Lemon Bars .....	56
Heavenly Cappuccino Praline Bars .....	59
Holiday Fruit 'n Nut Squares .....	58
Irish Cream Bars .....	46
Jingle Jammin' Bars .....	54
Lemon-Raspberry Cream Bars .....	55
Mint Peekaboo Bars .....	51
Santa's Shop Bars .....	70
Sour Cream Cranberry Bars .....	57
Three-in-One Chocolate Bars .....	52
White Chocolate Lime Bars .....	46
White Chip Caramel Bars .....	50

## Brownies

Goosey Caramel Brownies .....	49
Peanut Butter and Jelly Brownies .....	48
Peppermint Bonbon Brownies .....	47

## Candies

Candy Cane Wands .....	87
Cappuccino Pecan Nuggets .....	88
Cookie Cutter Fudge .....	90
Creamy Chocolate Caramels .....	91
No-Bake Chocolate Clusters .....	75
Snow People .....	75
Toasted-Pecan White Fudge .....	90
Toffee .....	87



## Drop Cookies

Chocolate Mint Cookies .....	28
Confetti Chocolate-Oatmeal Cookie Mix .....	78
Frosted Date Creams .....	19
Giant Honey and Oat Cookies .....	72
Holiday Fruit Drops .....	80
Jolly Santa Cookies .....	66
Orange-Frosted Cranberry Cookies .....	34
Peppermint Candy Cookies .....	81
Stir-'n-Drop Sugar Cookies .....	71
Triple-Chocolate Chunk Cookies .....	85
White Chocolate Chunk Macadamia Cookies .....	18

## Rolled Cookies

Chocolate Hazelnut Corners .....	29
Chocolate Linzer Cookies .....	16

# Index



Chocolate Lover's Sugar Cookies.....	26
Christmas Cookie Packages.....	36
Easy Gingerbread Bowls.....	62
Gingerbread Cookies.....	14
Gingerbread Cutouts.....	70
Holiday Favorite Sugar Cookies.....	10
Holiday Package Cookies.....	38
Holly Berry Cookies.....	22
"I Love You" Cookies.....	62
Peppermint Cream Sandwich Cookies.....	37
Springerle.....	42



## *Shaped Cookies*

Baked Hazelnut Truffles.....	89
Buttery Spritz.....	12
Candy Cane Cookies.....	68
Cappuccino Pistachio Shortbread.....	40
Caramel Pecan Snappers.....	30
Caramel Pecan Tarts.....	86
Cherry Blinks.....	18
Chocolate Crinkles.....	16
Chocolate-Dipped Meringue Kisses.....	30
Chocolate Mallow Thumbprints.....	72
Chocolate Peanut Thumbprints.....	15
Christmas Cookie Sticks.....	69
Colorful Cookie Pops.....	64
Cranberry Orange Biscotti.....	39
Cranberry Orange Tea Cakes.....	22

Espresso Thumbprint Cookies.....	27
Frosted Bonbons.....	79
Giant Ornament Cookie.....	71
Ginger-Cranberry Shortbread Wedges.....	41
Gingersnaps.....	11
Krumkake.....	41
Marzipan Cookies.....	43
Merry Cherry Fudgies.....	25
Orange Dream Tarts.....	32
Orange Snowdrops.....	83
Peanut Butter Chocolate Kisses.....	12
Peppermint Snowball Cookies.....	14
Peppermint Swirls.....	84
Perky Penguins.....	67
Pistachio Fudge Cups.....	23
Pizzelles.....	42
Poinsettia Blossoms.....	35
Polka-Dot Truffles.....	24
Rosettes.....	42
Russian Tea Cakes.....	11
Santa-on-a-Stick Cookies.....	78
Snowmen Cookies.....	73
Three-in-One Cookie Stacks.....	82
Thumbprint Cookies.....	10
White Chocolate Icicle Cookies.....	65

## *Sliced Cookies*

Apricot Pinwheels.....	33
Pecan Wafers.....	80
Reindeer Peanut Butter Pops.....	63
The Ultimate Refrigerator Cookie.....	13

**AT THE END OF EACH RECIPE**, you'll find detailed nutrition information, based on current information from the U.S. Department of Agriculture and food manufacturer's labels.

WHAT YOU NEED DAILY	WOMEN AGE 25-50	WOMEN OVER 50	MEN 25-50
Calories	2200	1900	2900
Total Fat	73 g or less	63	97
Saturated Fat	25 g or less	21	32
Cholesterol	300 mg or less	300	300
Sodium	2400 mg	2400	2400
Calcium	800 mg	800	800
Iron	15 mg	10	10

(Note: Although individual needs vary, a 2000-calorie diet is used as the reference diet on packaging because it approximates average daily requirements and provides a round number for easier calculating.)

## GUIDELINES FOR CALCULATING NUTRITION INFORMATION

- The first ingredient is used whenever a choice is given (such as 1 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).
- Only the amount of the marinade or frying oil that is absorbed during preparation is calculated.

## TAILORING YOUR DAILY DIET

The chart to the left outlines some average daily nutritional needs for moderately active adults. Since your sex, age, size and activity level all affect dietary considerations, your requirements may deviate from those shown here.

## OUR EXPERTS BEHIND THE SCENES

Our team of professionals, including registered dietitians and home economists, is dedicated to delivering comprehensive nutrition information to make your job of planning nutritious menus for you and your family just a little easier.

# Nutrition Information

Betty Crocker

# Homemade *made* Easy!

## Holiday Surprise Sugar Cookies



**NOW!**  
**EASIER TO ROLL**  
For Cutout Cookies

## Holiday Surprise Sugar Cookies

1 small Betty Crocker® sugar cookie mix  
Butter, egg and flour as called for on  
package (divided for Cutout Cookies)  
Red and green food coloring

1. Beat mixer for 2-3 min. in medium bowl, stir cookie mix, melting butter, egg and flour until soft dough forms. Divide dough into thirds. Roll one third out and add one-third green food coloring. Roll dough flat, use floured surface, roll each third until 1/4 inch thick. Roll third cookies, roll with 1/4 inch cookie cutter. For sugar cookies, roll out 1/4 inch dough using dough knife. (Use butter or flour to flour for easier rolling.)
2. Use suggested cookie sheet space for the cookies 1 inch apart. Place 1 candy press into center of each cookie, top with another cookie. Gently press edges together to seal, using this as top. To decorate better looking, sprinkle cookies with optional sprinkles, sugar or frozen at room temp.
3. Bake 8 to 10 minutes in white trays or light brown. Cool 1 minute, remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Decorate with gold or silver, 18 vegetable glycerin.

**Tip: Keep dough covered until ready to bake.**  
Variations: Instead of the cream de menthe sandies, use one of the following in each cookie:

- Place a 1/4 milk chocolate candy bar (1.55 oz), unwrapped into small rectangles, push out into thirds (larger baking sheets will be too thick)
- Smooth round chocolate-covered creamy mint
- 1/4 teaspoon butter kiss

Prep: 40 min  
Bake: 10 minutes  
Cool: 30 min



For more recipes visit  
[BettyCrocker.com](http://BettyCrocker.com)



# Inside You'll Find:

## **Baking with Confidence**

- Great tips for successful cookie and bar baking.

## **Most Requested Holiday Recipes**

- A delightful collection of traditional holiday favorites.

## **Extra-Special Cookies**

- Fanciful recipes for your holiday cookie tray.

## **Jingle Bars & Brownies**

- Luscious holiday treats for every sweet tooth.

## **Fun Baking with Kids**

- Recipe ideas for the young and young-at-heart.

## **Gifts from the Heart**

- Tasty treasures to make for those you love.



Gingerbread Cookies, p. 14; Gingersnaps, p. 11; Holiday Favorite Sugar Cookies, p. 10



Pistachio Fudge Cups, p. 23



White Chocolate Lime Bars, p. 46



Snow People, p. 75



Holiday Package Cookies, p. 38

# Holiday Cookies

